

enoline élite 2.5

Translation of the original instructions

User's Manual

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Code and serial number

Index

Warnings	4
WARNING	6
ATTENZIONE	6
GENERAL INFORMATION	7
INTRODUCTION	8
MODEL IDENTIFICATION	8
PACKAGE AND UNPACKAGE	9
UNPACK	10
TRANSPORT AND STORING	11
TRANSFER AND LIFTING	11
INSTALLATION	13
PARTS OF THE ENOMATIC WINE SERVING SYSTEM	17
INITIALIZATION OF THE DISPENSER	18
USE AND FUNCTIONING	19
MAIN DISPLAY DESCRIPTION (BACK DESK MODE)	19
DISPENSER IN PROGRAMMING MODE	20
DISPENSER IN OPERATION	20
MAIN DISPLAY DESCRIPTION (WINE CARD MODE)	21
DISPENSER IN PROGRAMMING MODE	21
DISPENSER IN OPERATION	21
MAIN DISPLAY DESCRIPTION (POS- SERVICE MODE)	22
DISPENSER IN PROGRAMMING MODE	22
DISPENSER IN OPERATION	22
SYMBOLS DESCRIPTION (POSITIONS DISPLAYS)	23
DISPLAYS DESCRIPTION (WHILE FUNCTIONING)	25
DISPLAYS DESCRIPTION (WHILE PROGRAMMING)	25
"VOLUMES" DISPLAY DESCRIPTION	27
"PRICES" DISPLAY DESCRIPTION (ONLY IN WINECARD MODULATION)	28
"MAINTENANCE" DISPLAY DESCRIPTION	29
CALIBRATION	30
CLEANING	31
SANITATION	31
NOOZLE STATE	31
MOVE BOTTLE	32
TEMPERATURE	32
PRESSURE CONTROL	33
MODE	33
SERVICE	33
DATE AND TIME	34
LIGHTS	34
FACTORY RESET	35
INSTALL	35
NEW BOTTLE ENGAGING	36
REMOVING BOTTLE (not empty)	37
REMOVING BOTTLE (empty)	38
POURING MODALITY (BACK DESK USE)	40

POURING MODALITY (WINE CARD USE).....	41
POURING MODALITY (POS-SERVICE USE).....	42
MAINTENANCE INFORMATION.....	43
TIMING TABLE FOR MAINTENANCE	44
DISPENSER CLEANING PROCEDURE	45
DISPENSER SANITATION PROCEDURE	45
TROUBLESHOOTING	46
TECHNICAL CHARACTERISTICS	47
REPLACEMENT	49
GAST TANK REPLACEMENT	49
DISPENSER DISPOSAL AND DEMOLITION	52
DISPENSER INACTIVITY.....	52
IMPORTANT NOTICE FOR THE USER	53
CE DECLARATION OF CONFORMITY	54
STATEMENT OF WARRANTY	56

Warnings

Before operating the Enomatic Wine Serving System, carefully read the instructions contained in this Operating Manual and all other documentation you received.

1. During operation it is essential to pay attention to these safety requirements to avoid the risk of fire, electric shocks or other incidents.
2. Do not immerse the electrical cord, plugs or the Enomatic model in water or any other liquid.
3. This appliance can be used and cleaned by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children should be supervised to ensure that they do not play with the appliance.
4. Children shall not play with the appliance.
5. Always unplug the Enomatic model from the electrical socket before carrying out extraordinary maintenance operations.
6. In case of appliance moving, don't lift it up or move it with bottles engaged.
7. Check the electrical components before using the appliance- in case of any damage please call Enomatic
8. Do not use electrical appliances inside the food storage compartments unless recommended by the manufacturer.
9. For any repairs contact only Service Centres authorised by the manufacturer or supplier and insist to get only original spare parts. Failure to comply with the above may harm persons, damage property and will invalidate the Warranty.
10. Do not operate the Enomatic Wine Serving System outdoors.
11. Avoid the electrical cord hanging down the supporting surface (table, counter, etc.) and from coming into contact with hot surfaces. Do not place the Enomatic model on top of its electrical cord. Never connect a damaged cord, but ask your local distributor for a spare part. Use original spare parts only.

12. Keep the Enomatic Wine Serving System far away from heat sources.
13. Avoid that the electrical cord remains dangling or in contact with heat sources. Avoid the appliance positioning on its own electrical cord.
14. Before plugging the Enomatic model into the electrical socket, check that the main switch "General" is set to "0" (off) mode.
15. Before supplying the Enomatic model, check the voltage indicated on the Data Label, it has to correspond to your country's standard voltage supply value. You may require an adapter to plug the cable into your electrical socket.
16. Do not clean with corrosive detergents or scraping tools. Use only a soft and non-abrasive damp cloth.

WARNING

Should warranty terms be applied, please return the product, included original packing, all accessories and documentation (i.e. user's manual and power supply cable).

ATTENZIONE

Nei casi in cui l'applicazione della garanzia preveda la restituzione del prodotto, il bene dovrà essere restituito dal cliente nella confezione originale, completa di tutte le sue parti (compresi imballo, eventuale documentazione ed accessori: manuale di istruzioni e cavo alimentazione).

GENERAL INFORMATION

Manual purpose

- User and Maintenance Guide, part of the ENOMATIC dispenser, was created by the Manufacturer in order to provide necessary information to final user.
- **“ ORIGINAL INSTRUCTIONS” were edited by the Manufacturer in Italian and can be translated into any other language to accomplish local laws or marketing needs.**
- **Translated instructions, supplied by the Manufacturer or local distributor, must rise from “ORIGINAL INSTRUCTIONS” and feature the text “ORIGNIAL INSTRUCTIONS TRANSLATION”.**
- The reader of this manual must understand its content and get skilled in the use of the dispenser.
- A couple of minutes spent reading this manual will be very useful to avoid making mistakes that could incur in personal injury or additional expenses deriving from improper uses of the dispenser.
- Carefully store this manual in a reachable and well know place in order to ensure easy access for future reference.
- The manual must be carried with the dispenser all the times, when moving it.
- Some illustrations may not perfectly match the delivered dispenser; information is in any case complete and through.
- The Manufacturer reserves the right apply modifications or amendments to this information without prior notice, unless the safety level is affected.
- **Sections of the manual that are of considerable importance are highlighted in “bold” font.**

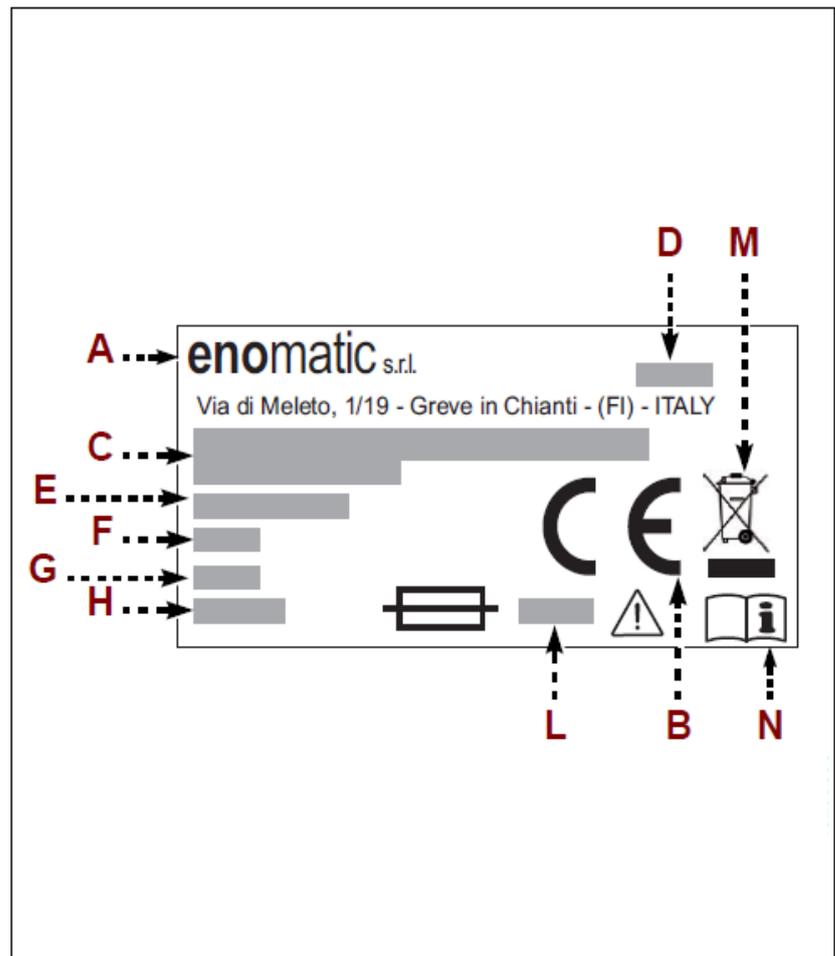
INTRODUCTION

- ENOLINE ÈLITE 2.5 is a dispenser designed and manufactured to pour and enjoy rare wines by glass.
- Main dispenser features are to provide wine flavour and scent preservation from oxidation, to avoid overpouring and waste.
- The dispenser is equipped with a refrigeration unit, perfect to enjoy white and rosè wines.
- The dispenser is equipped with touching control boards. Just by touching the control boards it's possible to select the wine and pour desired dose.
- Pictures and descriptions reported in this manual refer to ENOLINE ÈLITE 2.5 dispensers-
- Please refer to chapter "technical date" for more details on dimensions and technical features.

MODEL IDENTIFICATION

The shown identification label is available directly on the dispenser (one at the back, another close to drip tray). That label resumes identification data as model and serial number, and all the information to start the dispenser up in safety conditions.

- A) Manufacturer identification
- B) Mark: reference country compliance initials
- C) Model/serial number
- D) Manufacturing date
- E) Voltage and frequency
- F) Electrical power installed
- G) Protection rate
- H) Class category
- L) Fuses characteristics
- M) Electric and electronic equipment reference
- N) Reminder advising to consult operative instructions.



AVOID DAMAGE OR REMOVAL OF THE DATA LABEL

PACKAGE AND UNPACKAGE



Because of the weight and size of the Enomatic model, two people are needed for transportation.



The dispenser is packed in a specific package, and its external surfaces are protected by a special film. When unpacking, carefully eject the dispenser and make sure it is intact. **It is suggested to use technical gloves during the dispenser ejection from the packaging, and even during the succeeding movements of the dispenser itself.** Should some part be damaged or missing, never install the dispenser and contact an ENOMATIC authorized dealer to schedule future actions.

Important information on dispenser safe transfer are reported on the package. Package must be disposed according to actual laws and rules. Safely store the package in case of eventual further transfer.

UNPACK

Please make sure that following items are included in the delivery:

- a. 1x – Enoline, 8 bottles capacity (Image aside);
- b. 10x – plastic straws (Image 2);
- c. 2x - divider kits (Image 3);
- d. 1x – electrical cord;
- e. 2x – Technical Card (Image 4);
- f. 3x – Module Card (Image 5);
- g. 1x – spirit level (Image 6);
- h. 1x – tap seals kit;
- i. 2x – fuses (Image 7);
- j. 1x – User Manual;
- K. 4x - Grids for air exchange;
- L. 1x - “T” joint.



Image 1



Image 2



Image 3



Image 4



Image 7



Image 6



Image 5



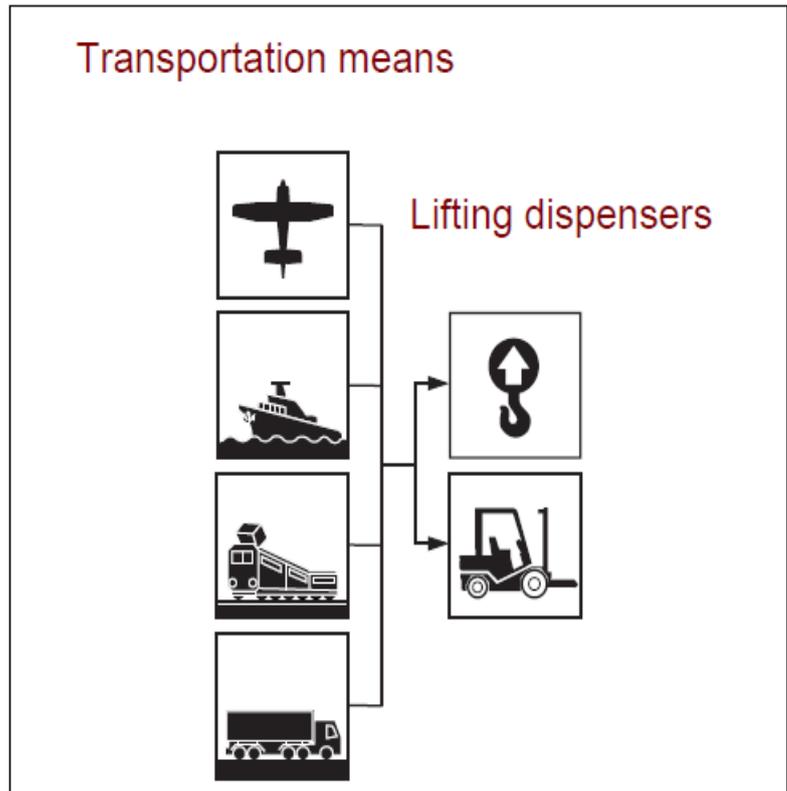
Never leave the packaging contents (plastic bags, foamed polystyrene, nails, etc.) within the reach of children, since they are a source of potential danger. Please be eco-friendly and recycle the packaging components.

TRANSPORT AND STORING

Transportation, regarding the place of arrival, can be done through different means. The diagram shows most adopted solutions.

In order to protect the dispenser during transportation, it is properly packed. During transportation, the package must remain in vertical position as shown by symbols on it. Important information on dispenser safe transfer are reported on the package.

Handle the package with care paying attention not to overturn it and damage the dispenser.



Should the dispenser be installed later its arrival, it must be stored in a dry and protected environment with temperature range between 0° and 40°.

TRANSFER AND LIFTING

The dispenser can be transferred and lifted by fork-provided or hook devices. Before that, carefully check load's centre of gravity.

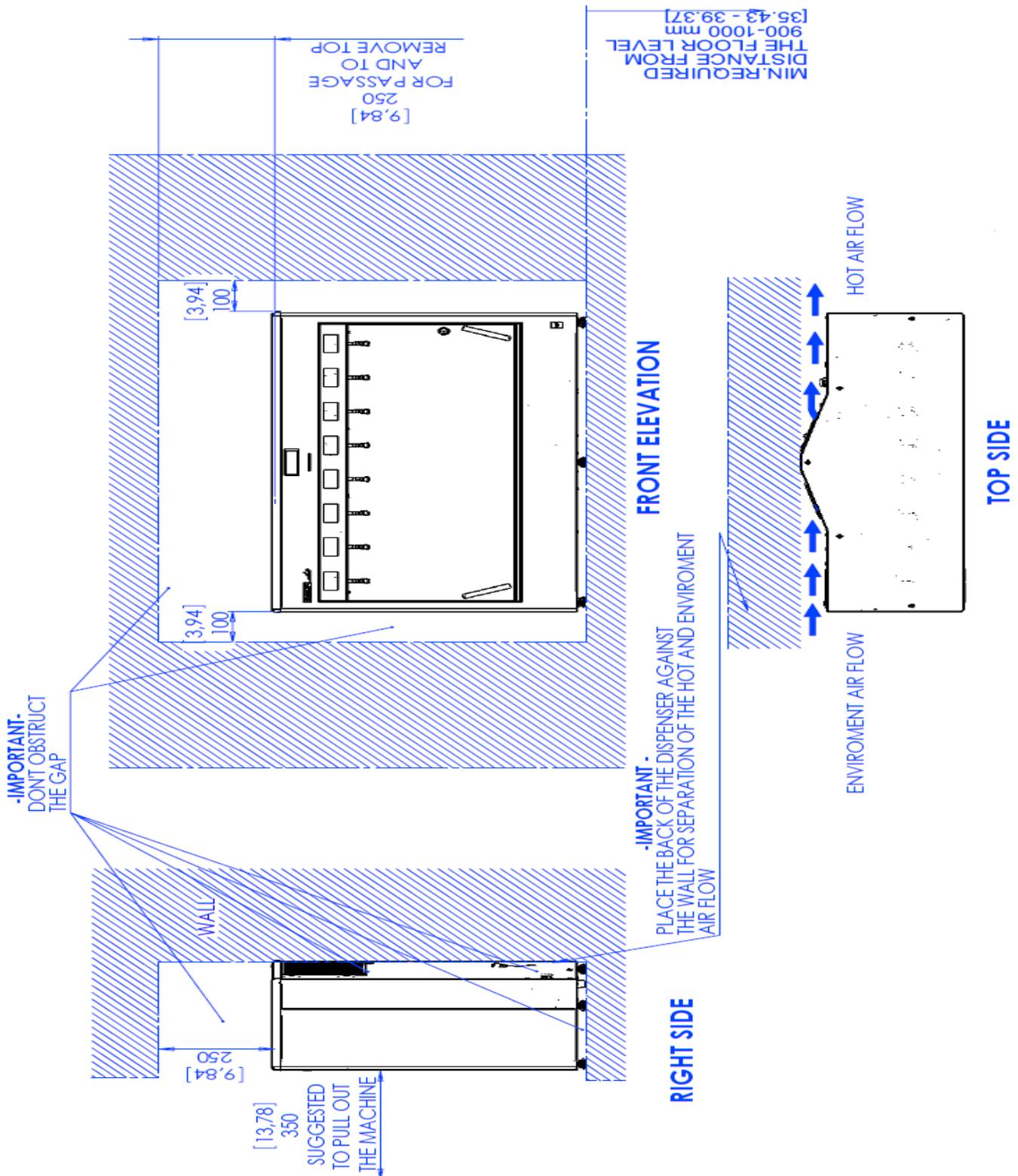
Illustrations show most adopted transfer and lifting methods.

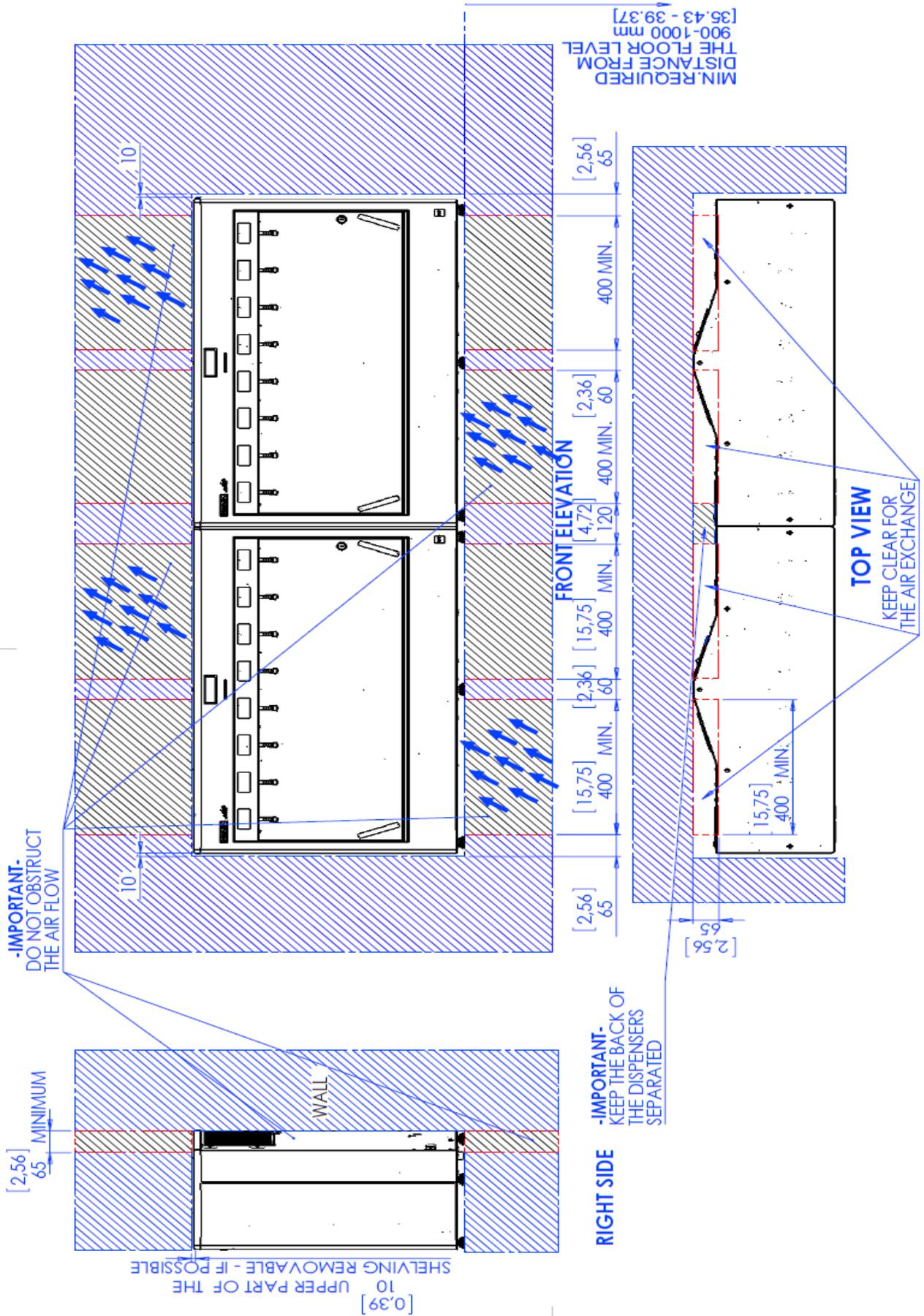


INSTALLATION

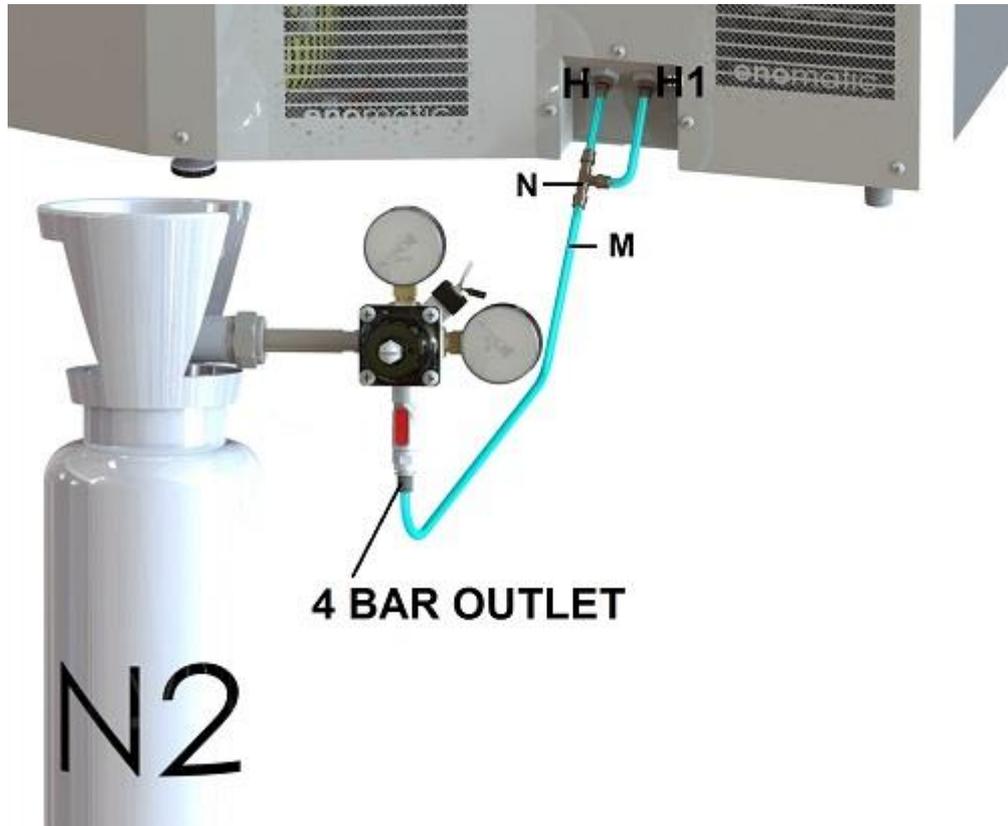
Proceed as follows:

1. Positioning the dispenser in the provided place. The images below shows the minimum clearances needed in order to have the proper cooling performances.

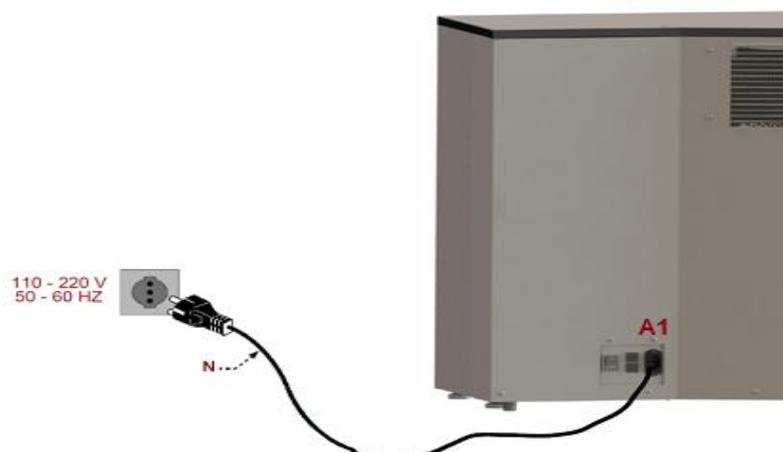


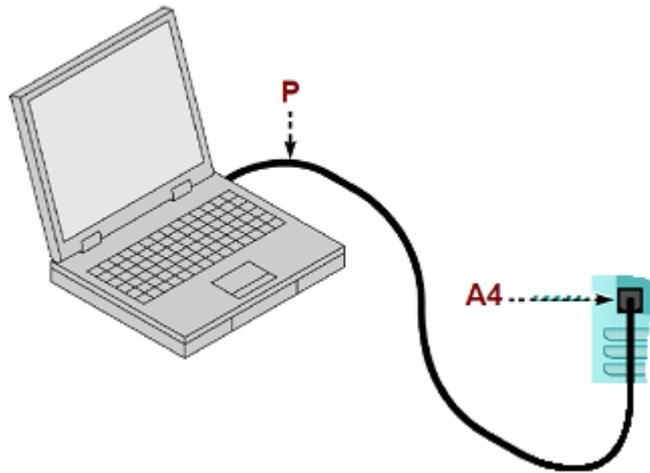


2. Prepare the gas pneumatic circuit according the typology of installation (argon, nitrogen tank or nitrogen generator). The images below show an example.



3. Connect the pipe (M) to the inlet joints (H- 4mm/4bar-0.4MPa and H1 – 4mm/4bar-0.4MPa) of the dispenser by using a T joint (N). **In case of an installation with air compressor to supply the lifters, please check which is the correct inlet on the label stuck in the back of the dispenser, above the inlets (H-H1).**
4. Check the stance of the dispenser and correct it if necessary acting on proper adjusting foot/feet; use attached spirit level for reference. Make also sure that all feet are tighten, firmly pushing to the floor.
5. Connect the electrical cord (N) to the socket (A1) on the dispenser. (see image below)





Before connecting the electrical cord to the power socket, make sure the switch of the dispenser is OFF (0) and that the electrical details match with the ones reported on the dispenser label.

In case the switch and the plug of the dispenser are not reachable is mandatory to arrange a disconnecting power line.

6. Check the dispenser functioning and nitrogen tight. *(see procedure reported in next page)
7. **Only for wine card use:** Connect the network cable (P) to the network socket (A4) on the dispenser (see image above – see even the drawing in the next page for dispenser details).
8. Initialize the dispenser for winecard use.

Place Enomatic dispensers in dry environment with an external temperature included between 16°C and 32°C, and humidity within 60%.



Above-mentioned operations must be run by skilled personnel only strictly authorized by the Manufacturer.

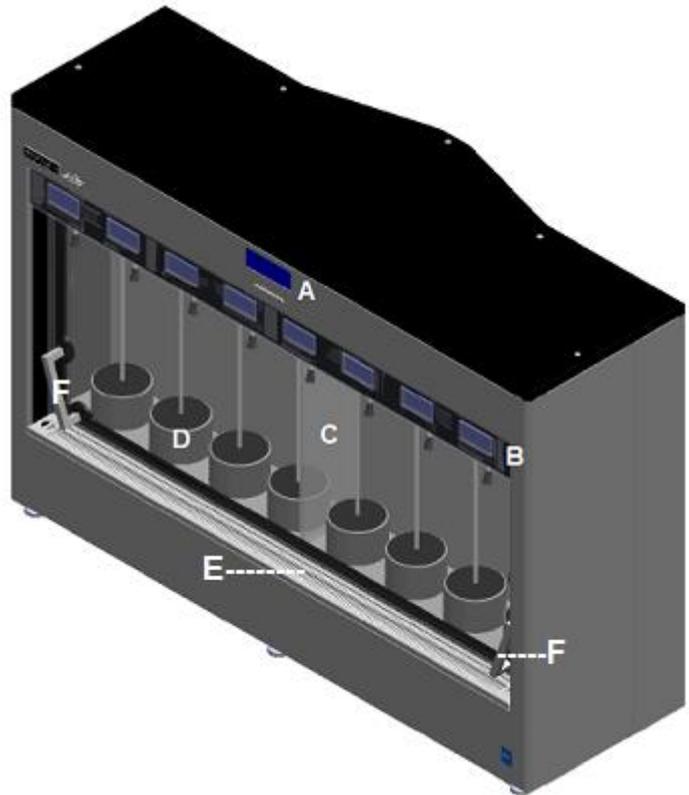
***Procedure to check the nitrogen tight.**

Ensure the regulator outlet faucet is in “closed” position. Insert the seal (if previewed) and tight the regulator system to the cylinder and ensure an air-tight connection.

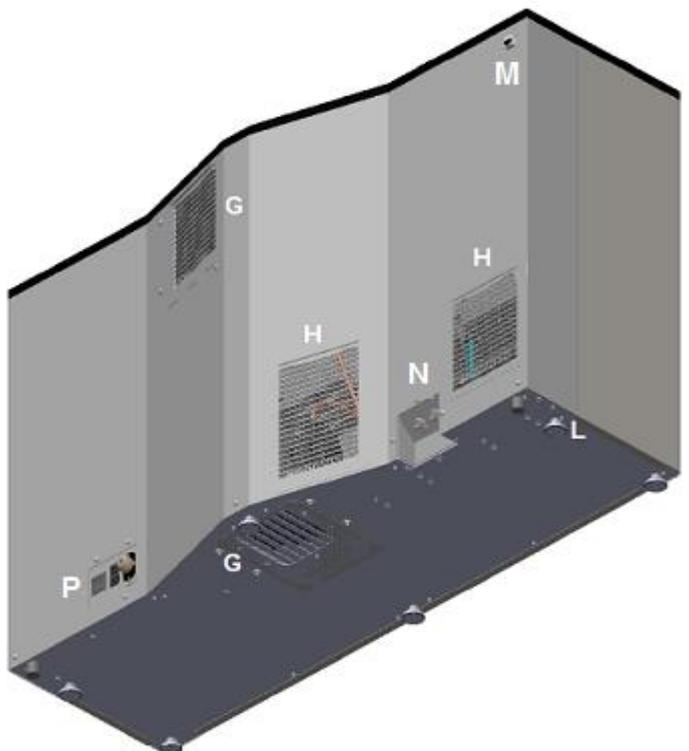
1. Open the cylinder valve, note down indicated max pressure value, and close the cylinder; the value doesn't have to decrease within 15' in order to avoid risk of leak.
2. Connect the Nitrogen (or Argon) Gas Supply from the regulator to the outlets on the Enomatic model by firmly pushing the 4mm FOODGRADE LLDPE pipes into the friction fitting, on the Enomatic model and on the regulator as well.
3. Completely open the valve of the cylinder.
4. Open the regulator faucet.
5. Note down indicated max pressure value, and close the cylinder; the value doesn't have to decrease within 15' in order to avoid risk of leak.

PARTS OF THE ENOMATIC WINE SERVING SYSTEM

- A. Main display and card slot.
- B. Positions displays.
- C. Divisor panel.
- D. Holders.
- E. Drip tray.
- F. Door handle.

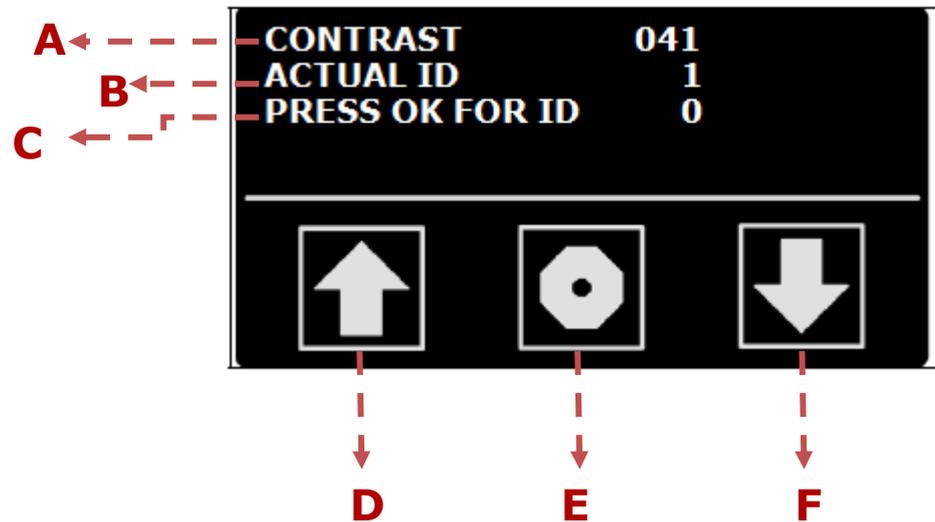


- G. Hot air outlets.
- H. External air inlets.
- L. Adjustable feet.
- M. Network socket.
- N. Nitrogen inlet joints.
- P. Main switch, fuses, electrical cord socket.



INITIALIZATION OF THE DISPENSER

The dispenser are already modulated and initialized during the production (backdesk modality). The initialization has to be executed just in case of an Enomatic request.



How to proceed:

1. Switch on the dispenser (see section on next page)
2. Insert the module card needed (backdesk card, winecard card or pos-service card)
3. Start to set ID and contrast from the first display on the left
4. Set the desired contrast "A" (display brightness) by pressing the arrows "D" or F
5. Press the central button "E" in order to confirm the actual ID "B"
6. The actual ID "B" and the ID written on section "C" must be the same.
7. Repeat the whole operation one display by one.

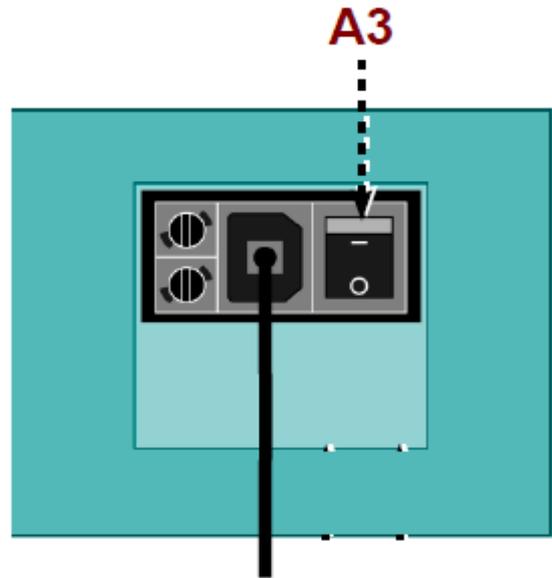
At the end of the operation the first display on the left must have the ID nr.0, the second display the ID nr.1 and so on.

USE AND FUNCTIONING

Switching on and off.

Proceed as follows.

1. Check the switch (A3) and make sure is in "O" position. (OFF)
2. Check that the electrical plug is plugged.
3. Open the nitrogen pneumatic circuit and check the pneumatic pressure.
4. Turn the switch (A3) in position "I" (ON). The dispenser start a check-up and the displays turn on.



Important: *in case of switching off (intentional or caused by a brownout), it is necessary to wait 10 seconds before to switch on the dispenser.*

Shutdown of the dispenser

Proceed as follows.

1. Put the switch (A3) in position "O" (OFF).
2. Close the nitrogen pneumatic circuit.

Before to hold the dispenser inactive for long time, remove all the bottles inside and perform a cleaning and sanitation.

MAIN DISPLAY DESCRIPTION (BACK DESK MODE)

The display shows different information according the model and state of the dispenser (programming mode or using).

The images show the information zones and the lists show the functionality description.

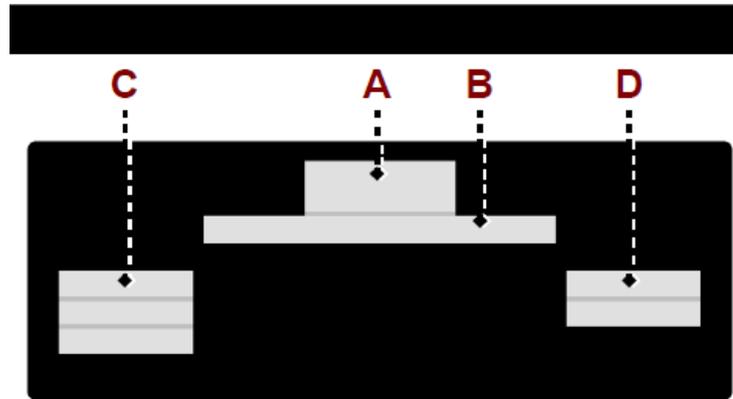
During the dispenser is in operation, in all the modalities, when the frontal double glazed door is removed, a rectangle icon, that shows the door absence will be visualized on the main display. The icon will disappear only when the door is back (see the icon description at page 19, section "dispenser in operation").

Programming mode: technical card inserted in the reader.

Operation: technical card not inserted in the reader.

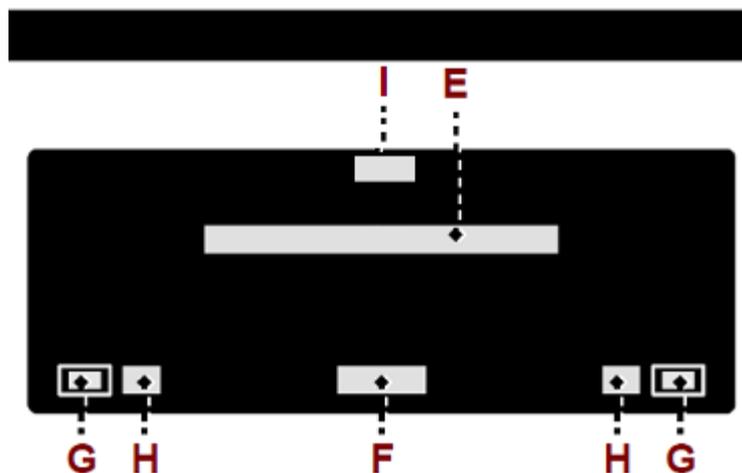
DISPENSER IN PROGRAMMING MODE

- A. Details of the Manufacturer
- B. General details of the dispenser (date/time, IP address, etc.)
- C. Environment data (pressure, humidity, temperature).
- D. Internal temperatures of the dispenser.



DISPENSER IN OPERATION

- E. Show an information message.
- F. Nitrogen pressure inside the dispenser.
- G. **Symbol:** show the functioning state of the cooling system.
Rectangle symbol: it means that the compressor is off.
Triangle symbol: it means that the cooling system is working to reach the set temperature. The icon start to blink if the temperature is not reached within 5 hours.
- H. Set temperatures.
- I. If present it shows the door absence.



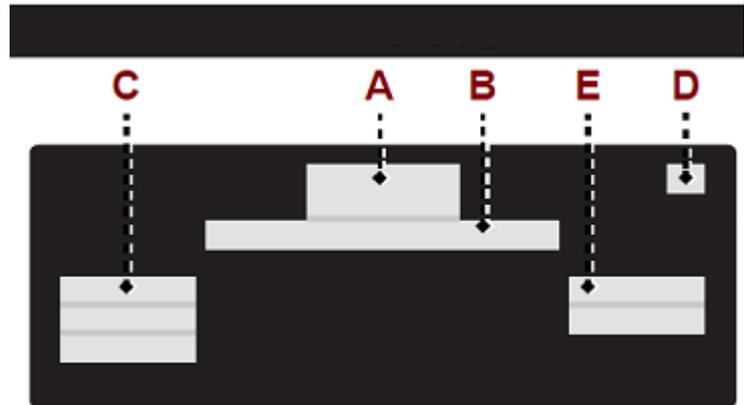
MAIN DISPLAY DESCRIPTION (WINE CARD MODE)

The display shows different information according the model and state of the dispenser (programming mode or using).

The images show the information zones and the lists show the functionality description.

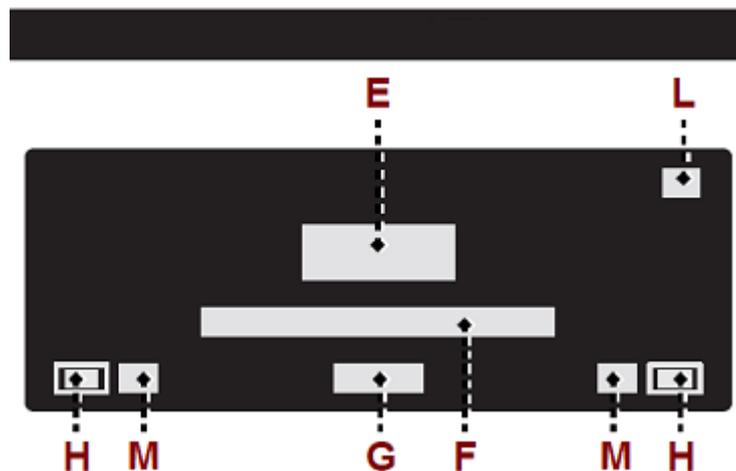
DISPENSER IN PROGRAMMING MODE

- A. Manufacturer data.
- B. General information of the dispenser (date/time, IP address, etc.).
- C. Environment data (pressure, humidity, temperature).
- D. State of functioning of the connection between dispenser and external device (PC/POS).
- E. Internal temperatures of the dispenser.



DISPENSER IN OPERATION

- F. Customer data/name
- G. Internal pneumatic circuit pressure.
- H. **Symbol:** State of cooling system functioning.
Rectangle symbol: it means that the compressor is off.
Triangle symbol: it means that the cooling system is working to reach the set temperature. The icon start to blink if the temperature is not reached within 5 hours.
- L. State of functioning of the connection between dispenser and external device (PC/POS).
- M. Set temperatures.



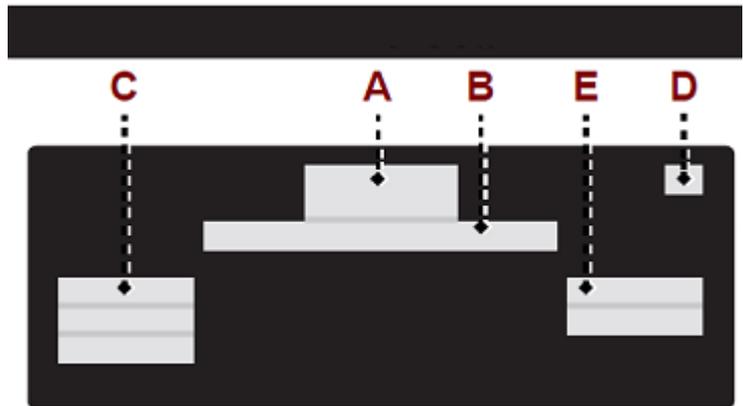
MAIN DISPLAY DESCRIPTION (POS- SERVICE MODE)

The display shows different information according the model and state of the dispenser (programming mode or using).

The images show the information zones and the lists show the functionality description.

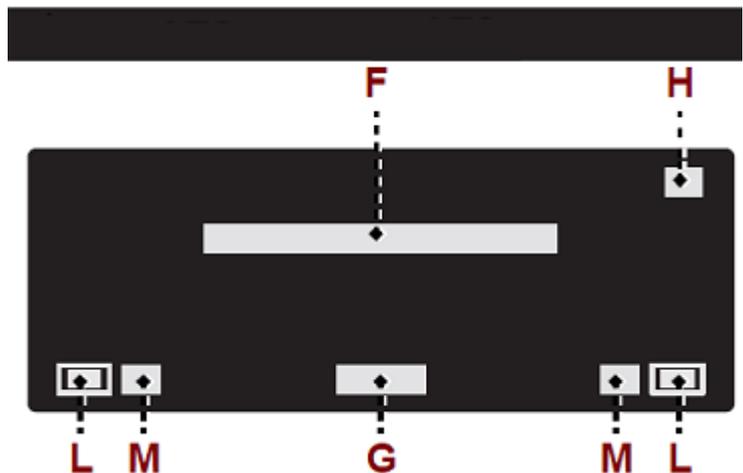
DISPENSER IN PROGRAMMING MODE

- A. Manufacturer data.
- B. General information of the dispenser (date/time, IP address, etc.).
- C. Environment data (pressure, humidity, temperature).
- D. Shows the network connection between dispenser to the software.
- E. Internal temperatures of the dispenser.



DISPENSER IN OPERATION

- F. Information message
- G. Internal pneumatic circuit pressure
- H. State of functioning of the connection between dispenser and external device (PC/POS).
- L. **Symbol:** State of cooling system functioning.
Rectangle symbol: : it means that the compressor is off.
Triangle symbol: it means that the cooling system is working to reach the set temperature. The icon start to blink if the temperature is not reached within 5 hours.
- M. Set temperatures.



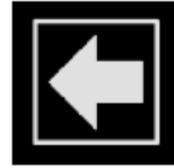
SYMBOLS DESCRIPTION (POSITIONS DISPLAYS)

The list is related to the symbols of all the screens.

- **Symbol:** It shows the value of the minimum dose/if pushed it pours the dose.
- **Symbol:** It shows the value of the half dose/if pushed it pours the dose.
- **Symbol:** It shows the value of the full dose/if pushed it pours the dose.
- **Symbol "Bottle":** it shows the value of the bottle size programming/ if pushed it moves up and down the bottle.
- **Button "Arrow":** it increases the chosen value or it slides upwards.
- **Button "Arrow":** it decreases the chosen value or it slides downwards.
- **Button "Enter":** it activates the selected function and confirm the set value.



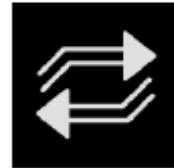
- **Button "Arrow"**: it slides leftwards.



- **Symbol "pouring"**: it is shown on the displays while pouring of wine and activates the pouring during the maintenance operations.



- **Button "change"**: pushed to choose, between two options, the one interested.



- **Button "OK"**: pushed to confirm the programming operations already executed, or proposed by the system.



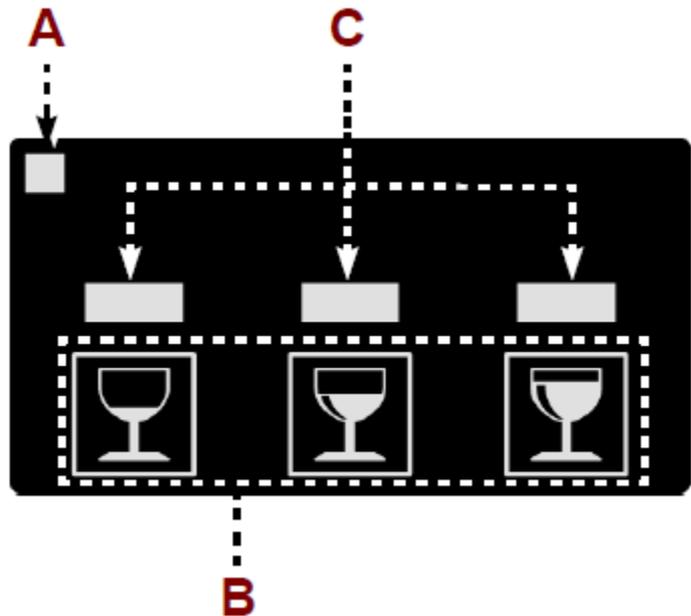
- **Button "NO"**: pushed to delete the programming operations already executed, or proposed by the system.



DISPLAYS DESCRIPTION (WHILE FUNCTIONING)

The image shows the information zones and the lists show the functionality description.

- A. Identification number of the board.
- B. Buttons for doses pouring.
- C. Prices of the doses.

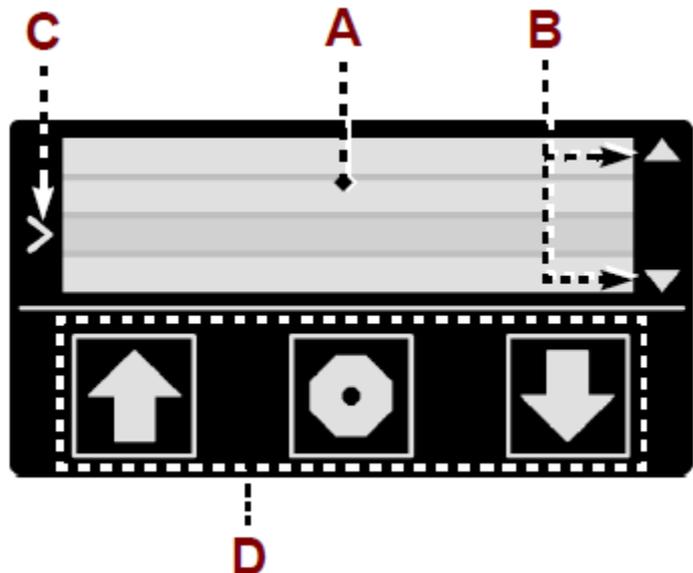


DISPLAYS DESCRIPTION (WHILE PROGRAMMING)

In order to execute the programming it is necessary to insert the "technical card" in the reader.

The image shows the information zones and the lists show the functionality description.

- A. It shows the functions list.
- B. It means there are functions not shown.
- C. It shows the selected function
- D. **Zone:** it shows the operating buttons.



The following list shows the functions needed for programming, use and maintenance of the dispenser.

- **Change Bottle:** it is used to engage a full bottle of wine or to remove an empty bottle. Use this option in order to engage a bottle or remove it deleting the parameters (volume, price, etc.).
- **Volumes:** it is used to program the volumes of the doses.
- **Prices:** it is used to program the prices of the doses.

- **Maintenance:** it is used to execute the maintenance operations of the position.
- **Move bottle:** it is used to remove and re-engage a bottle not completely empty. Use this option in order to engage or remove a bottle without deleting the parameters (bottle volumes, prices of the volumes, etc.).
- **Temperature (*):** it is used to program the functions of the cooling system.
- **Pressure contr.(*):** it is used to enable or disable the message "CHECK PRESSURE ERROR" , in case of malfunctioning or the gas supply.
- **Mode(*):** It is used, when the dispenser is in Backdesk mode, to use the dispenser in standard modality or to use it only by inserting a special management card.
- **Service (*):** it is used to enable and disable the supply of the doses.
- **Date/time(*):** it is used to program date and time.
- **Lights (*):** It is used to enable or disable the LEDs lights during the out of service.
- **Fabric Reset(*):** it is used to reset the programming of the dispenser.
- **Install:** it is used to check the current firmware on the display and the brightness status of the display itself.

(*) Function presents only in the display of the position "1".

"CHANGE BOTTLE" DISPLAY DESCRIPTION.

With the activation of this function, the lifter execute a movement and the display shows some information.

The lifter movement occur in different ways according the operation to execute.

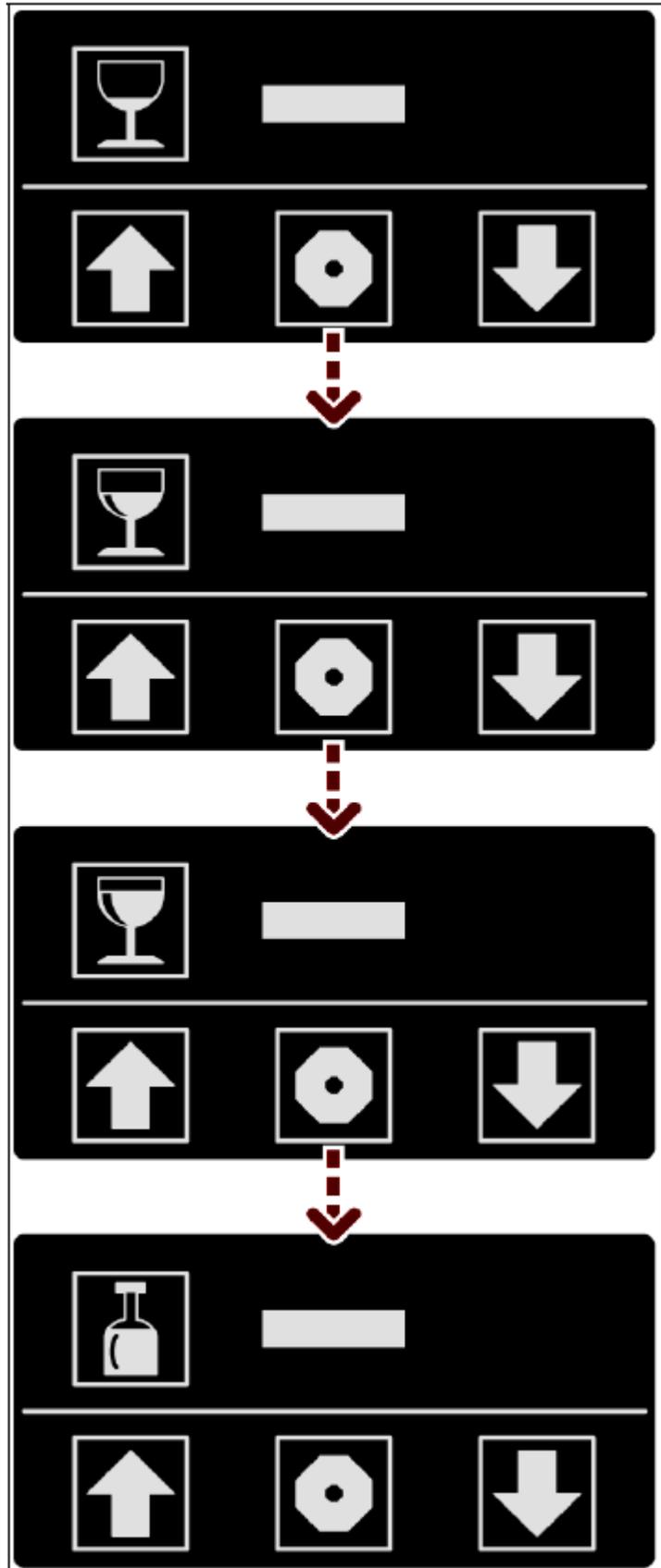
Removing bottle: the lifter start to move down and it stops in limit position.

Engage bottle: the lifter start to move up and it stops when the neck of the bottle stand against the tap head.

When the lifter rising is ended, if something is wrong (bottle absent, short bottle or not proper adherence of the bottle neck to the taphead), it returns in the starting position.

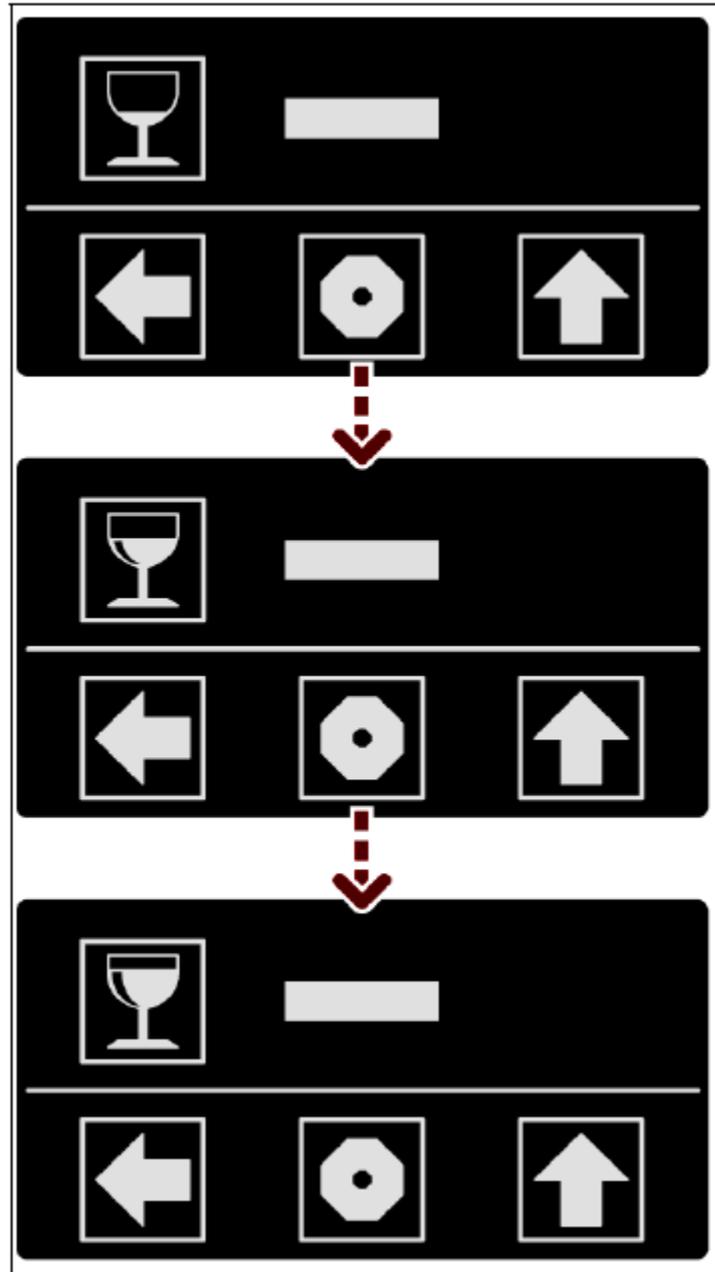
"VOLUMES" DISPLAY DESCRIPTION

- Set the volume of the small dose, through the buttons "arrow".
- Press button "enter".
- Set the volume of the half dose, through the buttons "arrow".
- Press button "enter".
- Set the volume of the full dose, through the buttons "arrow".
- Press button "enter".
- Set the bottle size, through the buttons "arrow".
- Press button "enter".



"PRICES" DISPLAY DESCRIPTION (ONLY IN WINECARD MODULATION)

- Set the first digit of the small dose price, through the buttons "arrow".
- Press the button "enter".
- Repeat the above operations to set the other digits of the price.
- Press two times the button "enter".
- Set the first digit of the half dose price, through the buttons "arrow".
- Press the button "enter".
- Repeat the above operations to set the other digits of the price.
- Press two times the button "enter".
- Set the first digit of the full dose price, through the buttons "arrow".
- Press the button "enter".
- Repeat the above operations to set the other digits of the price.
- Press two times the button "enter".



“MAINTENANCE” DISPLAY DESCRIPTION

On the display will be shown the different functions related to the maintenance.

- **“Calibration”**: it is used to calibrate the doses or the tap.
- **“Cleaning”**: it is used to clean and rinse the tap.
- **“Sanitation”**: it is used to sanitize the tap.
- **“Nozzle state”**: it is used to show the information about the tap.

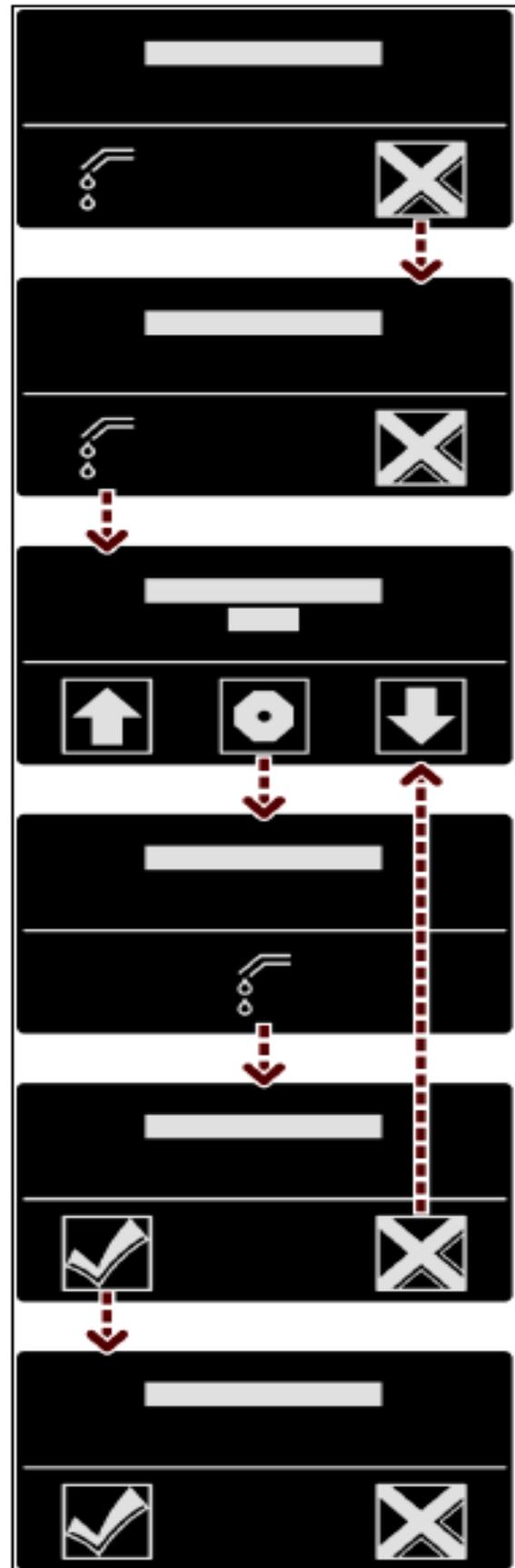
Calibration must be executed by Enomatic technicians. The customer can execute the operation only if asked by Enomatic.

In order to execute the calibration is necessary to remove the engaged bottle by pressing “change bottle” only.

CALIBRATION

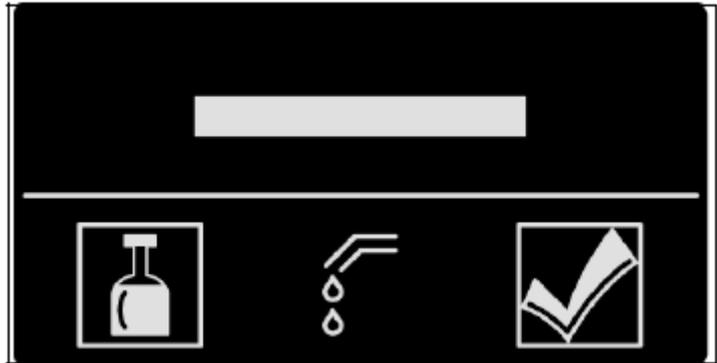
- Press the button "pouring" to remove the air from the tap circuit.
- Press button "NO" to avoid the operation described above.
- Place a graduated container close to the stainless steel spout.
- Press the button "pouring" in order to supply the standard dose (100ml).
- Type the real volume supplied through the buttons "arrow".
- Press button "enter".
- Place a graduated container close the stainless steel spout.
- Press the button "pouring" to supply the calibrated dose.
- Press button "OK" to confirm the good calibrating.
- Set the calibration value of the other positions choosing these two options:
- Perform calibration one position by one, press "NO".
- Copy the value set in the first position in the other positions, press "YES".

Enomatic suggests to follow the first option in order to obtain a perfect calibration in all the positions.



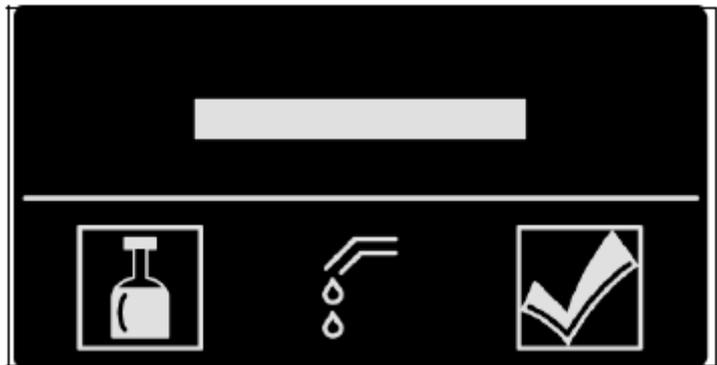
CLEANING

- Enter in "cleaning".
- Press button "bottle" to engage the bottle with water in position.
- Press the button "pouring" to supply the cleaning dose.
- Press button "OK" to terminate the operation and save the cleaning.



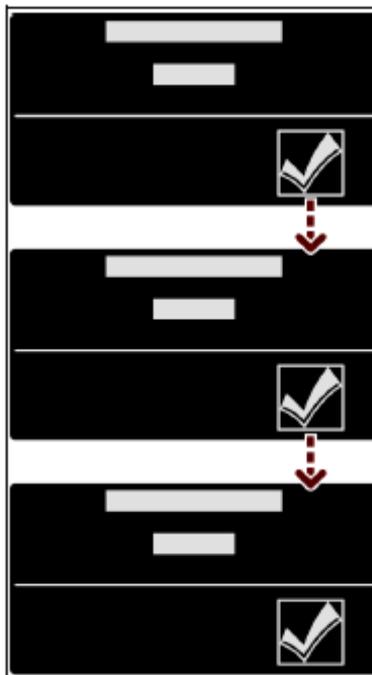
SANITATION

- Enter in "sanitation".
- Press button "bottle" to engage the bottle with water in position.
- Press the button "pouring" to supply the standard dose.
- Press button "OK" to terminate the operation and save the sanitation.



NOOZLE STATE

- Check the date of the last Sanitation.
- Press button "ok".
- Check number of bottles supplied after the last cleaning in that position.
- Press button "OK".
- Check the date of the last sanitation.
- Press button "OK".



MOVE BOTTLE

The lifter movement is the same of the modality “change bottle” described above.

The programming data of the moved bottle (volumes, prices, and end bottle value) are stored to be renewed when the bottle will be engaged again.

TEMPERATURE

On the display are shown the different functions of the cooling system.

- **Temperature(left and right):** it is used to set the temperature requested in the chamber and the tolerance.
- **Defrost:** it is used to program the defrost timing and settings. Through the field **mode** the defrost timing could be **cyclic** and **daily**. By choosing “cyclic” you set the time that elapses between the cooling system starting and the defrost; by choosing “daily” you set a specific time to start the defrost one time per day.
Settings: defrost time setting for “cyclic” function.
- **Compressor:** it is used to turn off and on the compressor. Under this field you find “disable motor” and you have to choose between motor on and motor off.
- **Unit:** it is used to choose the temperature unit (C° or F°).
- **Fridge chamber:** it is used to check the temperature of the chamber placed behind the chamber.



During the frontal door opening the compressor and the fans stop to run to avoid icing of the evaporator and air dispersion.

ENOMATIC strictly recommended to set the DEFROST on “Daily” modality (please consider that during the defrost the cooling system doesn’t work, so could be better to set the hour during the shop closure)

PRESSURE CONTROL

It is used set the functioning modality of the alarm "check pressure error" through the button "change".

- **Enable:** alarm message enable.
- **Disable:** alarm message disable for 4 hours.

Press button "enter" to confirm.



MODE

Select the option needed, through the buttons "arrow".

- **Standard:** use the dispenser in Backdesk standard modality.
- **Card:** use the dispenser by inserting the management card.
- **Back:** to esc from the "mode" setting.



SERVICE

Select the option needed, through the buttons "arrow".

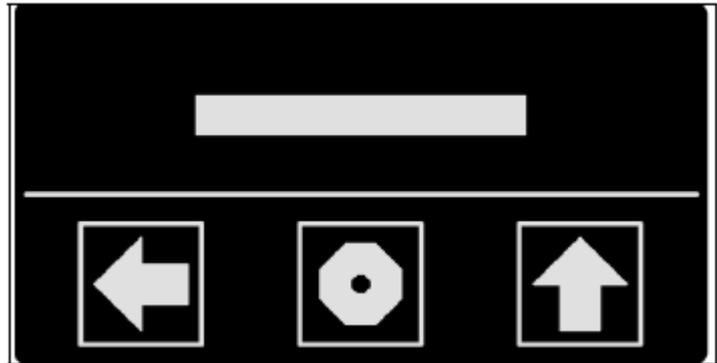
- **Enable:** doses supplies enabled.
- **Disable:** doses supplies disabled.
- **Back:** to esc from the "service" setting.



Press the button "enter" to confirm.

DATE AND TIME

- Set date and time through buttons "arrow".
- Press button "enter".
- Repeat the operations described above for all the details (month, year, etc).



LIGHTS

Select the option needed, through the buttons "arrow".

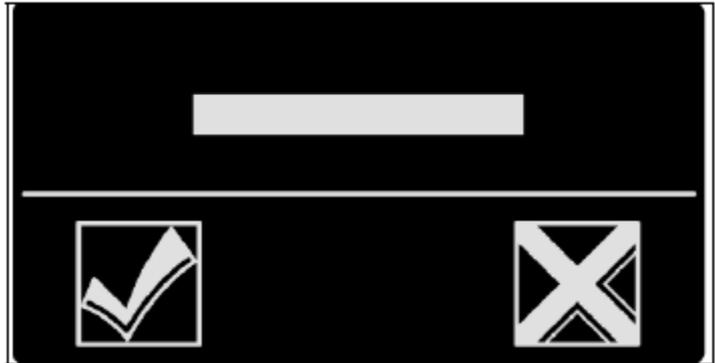
- **Lights:** select the brightness percentage of the LEDs.
- **Lights service off:** select the LEDs lights off or on during the out of service.



FACTORY RESET

- Press button "OK" to reset the dispenser as the factory settings.

When the factory reset is finished the dispenser has to be set for one of the modality of use. (back desk, winecard or pos-service).



Set the dispenser for back desk mode

1. Insert the back desk module card in the reader and perform the initialization of the dispenser.
2. Execute the calibration (see section "maintenance").
3. Set the volumes of the doses (see section "volumes").

Set the dispenser for winecard mode

1. Insert the winecard module card in the reader and perform the initialization of the dispenser.
2. Insert the "configuration card" in the reader in order to connect the dispenser to the software.
3. Execute the calibration (see section "maintenance").
4. Set the volumes of the doses (managed by the software).
5. Set the prices of the doses (managed by the software).

Set the dispenser for Pos-service mode

1. Insert the Pos-service card in the reader and perform the initialization of the dispenser.
2. Insert the "configuration card" in the reader in order to connect the dispenser to the electronic device (PC/POS).
3. Execute the calibration (see section "maintenance").
4. Set the volumes of the doses (see section "volumes").

INSTALL

Select the option needed, through the buttons "arrow".

- **Firmware:** check the current firmware.
- **Display:** check the display brightness.

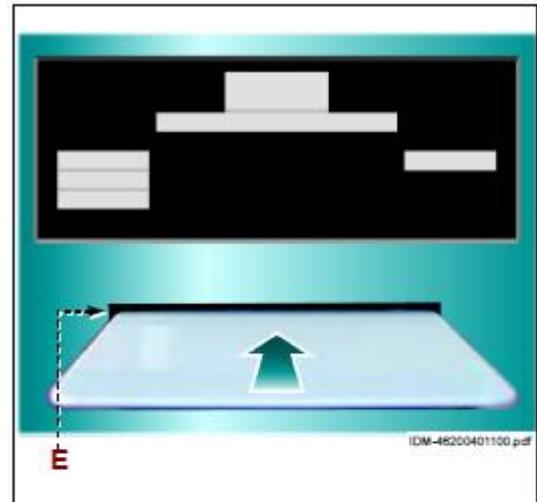


NEW BOTTLE ENGAGING

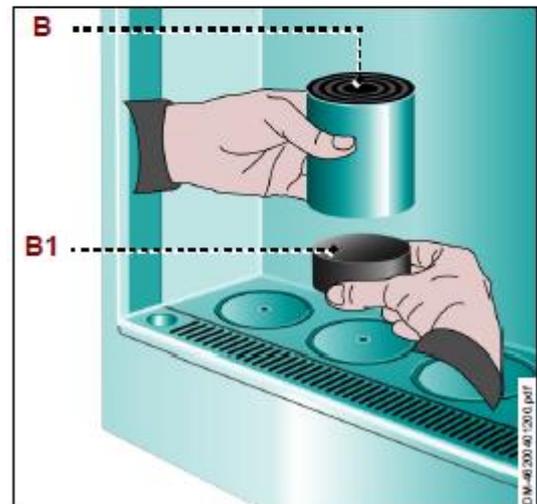
During the engaging of the bottle don't insert your hand between the bottom of the bottle and the lifter cylinder and between the bottle neck and tap head.

Proceed as follows:

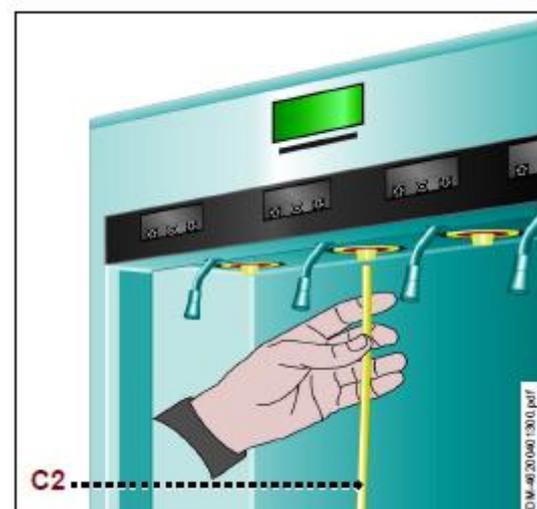
1. Insert the "technical card" in the reader (E).
2. Remove the double glazed door, if present.



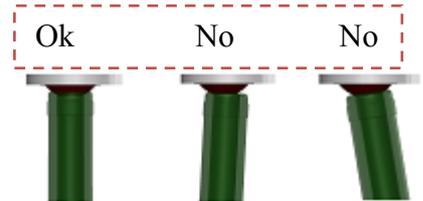
3. Check that the spacer B1 is present inside the holder B.



4. Insert the straw (C2) in the tap hole by pressing it firmly.
5. Remove the stopper from the bottle of wine and clean the top of the neck from eventual dirt.
6. Insert the straw (C2) in the bottle and place it on the holder (B). In case the neck is far from the tap head more than 3cm, please insert one or more spacers (B1) inside the holder (B).
7. Check the filter of the straws, it has to be in the bottom of the bottle. In case of wines with lots sediments, cut the straw in order to turn away the filter from the bottom of the bottle.



8. Set the function "change bottle" and as soon as the bottle is inserted move it 3-4 times sideways and then check the bottle neck adherence against the tap head (see picture aside).
9. Put back the double glazed door, if present.
10. Set the volumes of the doses and bottle (see section "volumes").
11. Remove the technical card (E) – **Don't remove the technical card before the display is showing "bottle present"**

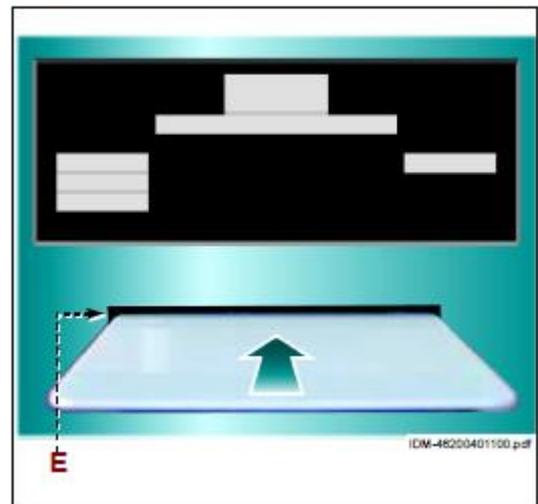


Important: is suggested to engage bottles with similar temperature of the one set in the dispenser chambers.

REMOVING BOTTLE (not empty)

Proceed as follows:

1. Inset the "technical card" in the reader (E).
2. Remove the double glazed door, if present.



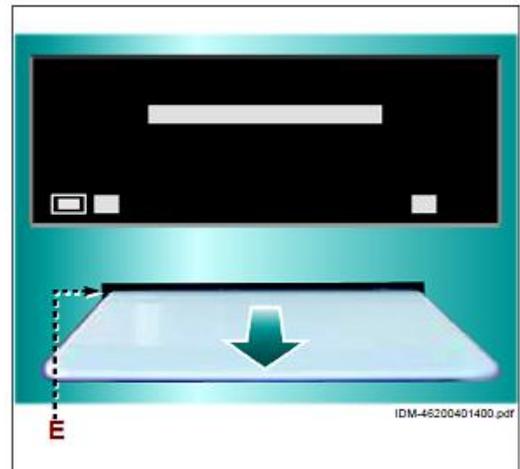
3. Select the function "move bottle".
4. Remove the bottle.
5. When the operation needed is ended (cleaning, sanitation, etc.) place the wine bottle in the holder (B).
6. Activate the function "move bottle". Check the bottle neck adherence against the tap head.



The programming data of the bottle (volumes, prices and residual value of wine in the bottle) will automatically restored.

7. Put back the double glazed door, if present.
8. Remove the "technical card" from the reader (E) – **Don't remove the technical card before the display is showing "bottle present"**

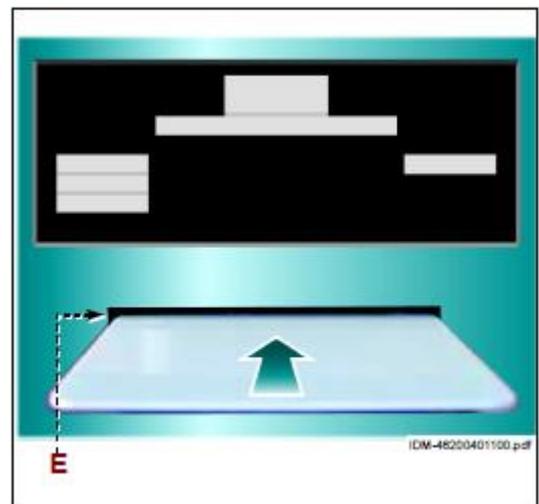
The dispenser is now ready to supply wine.



REMOVING BOTTLE (empty)

Proceed as follows:

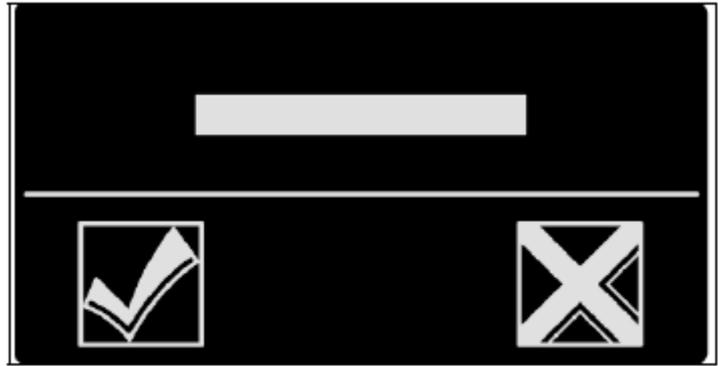
1. Insert the "technical card" in the reader (E).
2. Remove the double glazed door, if present.



3. Select the function "change bottle".
4. Remove the bottle and replace it with a new one of the same wine. Inside the straw there is a small quantity of wine; this quantity will be integrated with the wine in the new bottle.
5. Activate the function "change bottle". Check the bottle neck adherence against the tap head.



6. Press the button "OK" to activate the position and utilize the settings of the previous bottle.
7. Put back the double glazed door, if present.

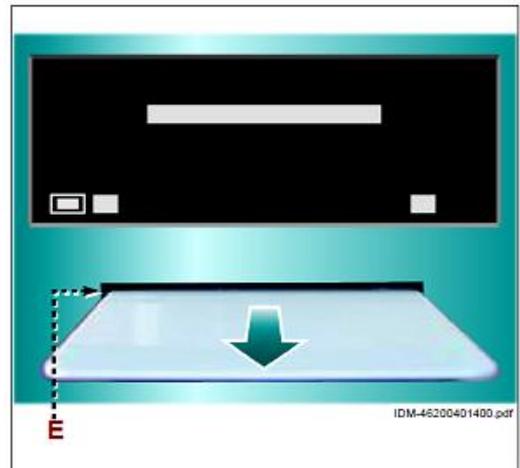


8. Remove the "technical card" from the reader (E) – **Don't remove the technical card before the display is showing "bottle present"**

The dispenser is now ready to supply wine.



Important: is suggested to engage bottles with similar temperature of the one set in the dispenser chambers. Execute the whole operation as faster as possible in order to avoid the temperature dispersion.



Important: In case of different wine or typology of wine, it is necessary to clean the tap (see section "dispenser cleaning procedure" at page 43)

POURING MODALITY (BACK DESK USE)

Proceed as follows:

1. Remove the "technical card" from the reader (E), if present.



2. Place the glass close to the stainless steel spout (C3).



3. Press one of the buttons to supply the dose request from the guest. The wine supply stops when the setting dose is reached.

Note: during the wine pouring the display shows the "pouring symbol" (see section "symbol description"), don't move the glass from the spout until the dispensing is terminated and the display is back to the "pouring" screen.

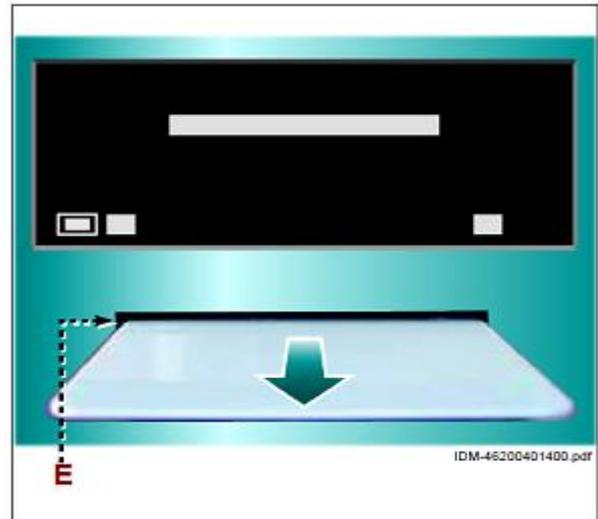


The buttons are enabled only if the square frame is present.

POURING MODALITY (WINE CARD USE)

Proceed as follows:

1. Insert the "USER" card in the reader (E).



2. Place the glass close to the stainless steel spout (C3).



3. Press one of the buttons to supply the desired dose. The wine supply stops when the setting dose is reached.

The price will be automatically deducted from the credit of the "USER" card.

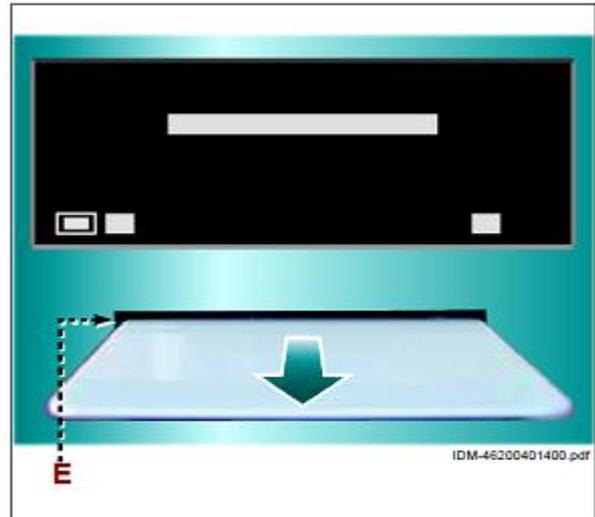


4. Remove the "USER" card from the reader (E).

Note: during the wine pouring the display shows the "pouring symbol" (see section "symbol description"), don't move the glass from the spout until the dispensing is terminated and the display is back to the "pouring" screen.



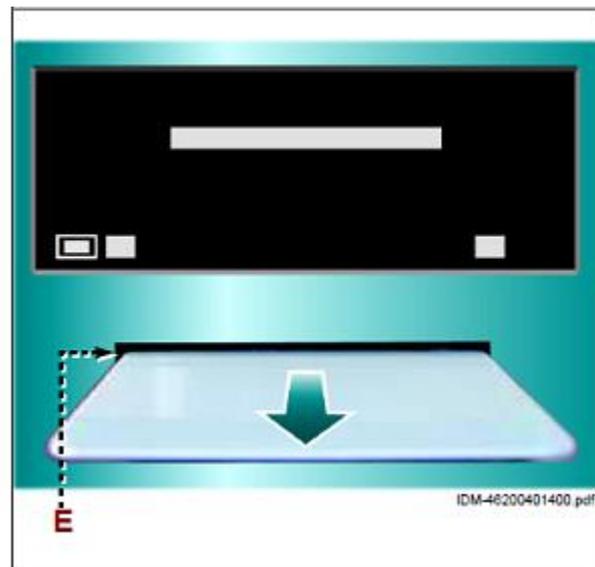
The buttons are enabled only if the square frame is present.



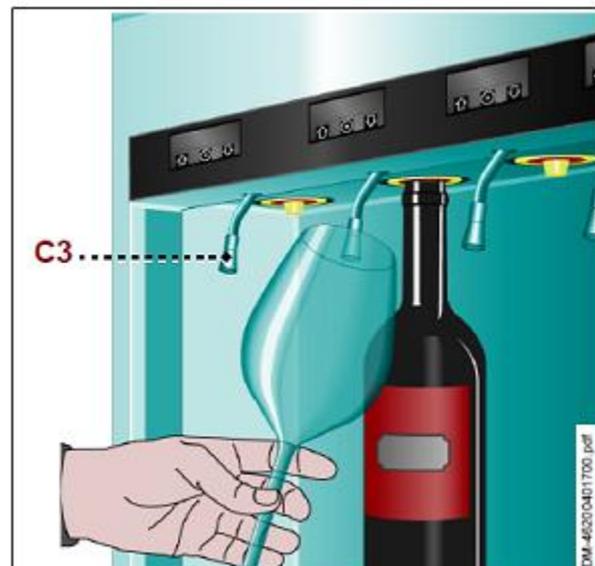
POURING MODALITY (POS-SERVICE USE)

Proceed as follows:

1. Remove the "technical card" from the reader (E), if present.



2. Place the glass close to the stainless steel spout (C3).



3. Press one of the buttons to supply the desired dose. The wine supply stops when the setting dose is reached.

Note: during the wine pouring the display shows the "pouring symbol" (see section "symbol description"), don't move the glass from the spout until the dispensing is terminated and the display is back to the "pouring" screen.



The buttons are enabled only if the square frame is present.

MAINTENANCE INFORMATION

Maintenance advice

Run maintenance actions scheduled by the Manufacturer. They will permit to maintain high levels of efficiency and to grant that full performances will last long.

The Manufacturer will not be liable in any way for any damage that may be caused by the use of not original spare parts, which may result in personal injury or reduce safety level.

Clean external parts using warm water and soft cloth, or a food grade cleaning agent. Never use abrasive or corrosive materials.

TIMING TABLE FOR MAINTENANCE

TIMING	PART	ACTION
Each bottle changing	Aspiration straw	Flush the straw with "drinking water". Afterwards dry and clean it with a clean cloth.
After 10 bottles engaged (*)	Tap	Execute the cleaning by using a solution of water and citric acid (5 tea spoon properly mixed in a bottle of water – 15gr. in 750ml). Then flush the tap from the acid by performing supplies with a bottle of water.
Every day	Straw	Immerse the straw in a glass of water and keep it for 20 seconds in order to flush the internal part of the straw. Afterwards dry and clean it with a clean cloth.
	Dip tray	Clean the tray with a humid sponge
	General cleaning	Clean all the dispenser frame with wine sediments on by using a humid and hygienic cloth.
Every month (*)	Tap	Execute the cleaning by using a solution of water and citric acid (5 tea spoon properly mixed in a bottle of water – 15gr. in 750ml). Then flush the tap from the acid by performing supplies with a bottle of water.
Every 6 months (*)	Tap	Execute a sanitation by performing supplies with water and 2% of natural chlorine solution. Afterwards by performing supplies with water and citric acid. Then flush the tap by using only water.
Every 3 months	Air grids	Clean the grids by removing them from the back and bottom of the dispenser and sucking the dust by using a vacuum cleaner

(*) In case of "sweet" wines or wines with enhanced sedimentation, double the frequency of sanitation and cleaning.



DISPENSER CLEANING PROCEDURE

Proceed as follows:

1. Insert the "technical card" in the reader.
2. Remove the bottle of wine from the dispenser (see section "removing bottle (not empty) – or "removing bottle (empty)").
3. Get an empty bottle full of drinking water and 5 tea spoons of citric acid properly mixed (15gr of citric acid in a bottle of 750ml).
4. Put the straw inside the bottle of water and place it on its holder.
5. Select the program "cleaning" on the display.
6. Engage the bottle and perform supplies until the bottle is empty.
7. Get an empty bottle full of drinking water only in order to flush the tap from the citric acid.
8. Perform supplies until the bottle is empty.
9. Remove the bottle when it is empty.
10. Remove the straw from the tap, and engage a bottle.
11. Perform four supplies in order to get the tap dry and then remove the bottle and insert the straw back.
12. Engage back the bottle of wine in the position (see section "removing bottle (not empty) – or "removing bottle (empty)").
13. Remove the "technical card" from the reader.

DISPENSER SANITATION PROCEDURE

Proceed as follows:

1. Insert a "technical card" inside the reader.
2. Remove the bottle of wine from the dispenser (see section "removing bottle (not empty) – or "removing bottle (empty)").
3. Get an empty bottle full of drinking water and 2% or natural chlorine solution properly mixed (2% in a bottle of 750ml.).
4. Put the straw inside the bottle of water and place it on its holder.
5. Select the program "sanitation" on the display.
6. Engage the bottle and perform supplies until the bottle is empty.
7. Remove the bottle when it is empty.
8. Get an empty bottle full of drinking water and 5 tea spoons of citric acid properly mixed (15gr of citric acid in a bottle of 750ml).
9. Put the straw inside the bottle of water and place it on its holder.
10. Engage the bottle and perform some supplies (3 or 4 supplies).
11. Remove the bottle.
12. Get an empty bottle full of drinking water only in order to flush the tap from the citric acid.
13. Perform supplies until the bottle is empty.
14. Remove the straw from the tap, and engage a bottle.
15. Perform four supplies in order to get the tap dry and then remove the bottle and insert the straw back.
16. Engage back the bottle of wine in the position (see section "removing bottle (not empty) – or "removing bottle (empty)").
17. Remove the "technical card" from the reader.

The sanitation and cleaning can be executed in different timing for each position.

The sanitation must be executed every time (before and after) that the dispenser is left inactive for a long period.

TROUBLESHOOTING

This guide is to provide a quick support in case of faulty behaviours.

Trouble	Origin	Solution
The machine doesn't switch on.	<ul style="list-style-type: none"> • Power failure. • Switch(es) is (are) off. • Fuses are burned. 	<ul style="list-style-type: none"> • Plug the machine to a power supply. • Switch on. • Change the fuses.
The main display is showing "PRESSURE ERROR"	<ul style="list-style-type: none"> • The gas tank is empty or the pressure is not the correct one. 	<ul style="list-style-type: none"> • Restore the good condition of the gas supply. • Insert correctly the bottle or add a spacer inside the holder.
The lifter goes down after the bottle engaging	<ul style="list-style-type: none"> • The bottle neck is not properly leaning against the tap 	<ul style="list-style-type: none"> • Insert one or more spacers inside the holder.
A button icon is disabled	<ul style="list-style-type: none"> • The quantity of wine inside the bottle is not enough for the corresponding volume 	<ul style="list-style-type: none"> • Select a different volume or change the bottle. • Check the set volumes (see the section "volumes")
A button icon is disabled even if the quantity of wine in the bottle is enough	<ul style="list-style-type: none"> • The "size bottle" parameter is not properly set 	<ul style="list-style-type: none"> • Change the value of the parameter (see section "volumes")
The pouring display is showing the message "EMPTY BOTTLE"	<ul style="list-style-type: none"> • The quantity of wine in the bottle is not enough to supply any volume 	<ul style="list-style-type: none"> • Change the bottle • Check the "bottle size" under the section "volumes"
The pouring display is showing the message "REMOVE BOTTLE"	<ul style="list-style-type: none"> • The tech card has been removed too fast during the bottle engaging 	<ul style="list-style-type: none"> • Repeat the whole operation, insert the tech card, move down and then up the bottle and wait the message "BOTTLE PRESENT"
Pouring is not fluent.	<ul style="list-style-type: none"> • Internal straw is not properly inserted. • The filter at the bottom of the internal straw is stuck (especially with sediment or aged wines). • Tank is almost empty or pressure is not enough. 	<ul style="list-style-type: none"> • Remove the bottle and fix it properly. • Remove the bottle and clean the filter. • Change the tank.
Wine drops falling from the spouts.	<ul style="list-style-type: none"> • Some wine sediments or cork pieces are blocking the dispensing valve. 	<ul style="list-style-type: none"> • Perform the cleaning of the dispenser (see description at page 45).
The wine is not properly poured	<ul style="list-style-type: none"> • The straw is not properly inserted in the tap head • The straw filter is dirt • The tank is empty or the gas pressure is not enough 	<ul style="list-style-type: none"> • Remove the bottle and push the straw until the limit • Clean the straw or replace it • Restore the good condition of the gas supply

Trouble	Origin	Solution
The pouring display is showing a pressure error message	<ul style="list-style-type: none"> The bottle is not properly engaged 	<ul style="list-style-type: none"> Re-insert the bottle using "move bottle" in case of quantity of wine still inside
Gas is coming out from the back of the dispenser	<ul style="list-style-type: none"> The gas pipes are not properly connected 	<ul style="list-style-type: none"> Check the pipes connections and restore the good conditions.
Set temperature is not reached.	<ul style="list-style-type: none"> Not enough air circulation. The dispenser door is not properly closed or it is open. The magnets that detects the door presence is removed from the door. 	<ul style="list-style-type: none"> Check the clearance above and rear the machine and provide it if missing. Ensure the proper closure of the door. Place back the magnet (magnet spare part in the package – call Enomatic for mounting info). Set the defrost according the environment (call Enomatic for details). Clean the external grids.

Trouble	Origin	Solution
Machine doesn't react when a winecard is inserted or is showing an error message	<ul style="list-style-type: none"> The winecard is not properly inserted. The card is not properly written. The dispenser is not initialized for the programmed cards having the special code of the "licence card". The card is not compatible with the special code of the "licence card". 	<ul style="list-style-type: none"> Insert the winecard with the chip facing downwards. Write properly the card (see software manual). Restore the correct licence to the dispenser (see software manual). Remove the card and use one compatible with the dispenser.

**In case the problems remain, please contact your local enomatic dealer.
Full list is available on www.enomatic.it**



For repairs and maintenance, in case of faults or faulty operations, call only an authorised after-sales service centre, or contact your local Distributor.

TECHNICAL CHARACTERISTIC

Dispenser noise during the refrigeration	Dispenser noise during the temperature keeping	Background noise
42 dB(A)	27 dB(A)	27 dB(A)

ENOLINE 8 BOTTLES ELITE 2.5						
SIZE	HEIGHT (MIN -MAX)	670-675mm [26.39-26.59]				
	DEPTH	354mm [13.93]				
	WIDTH	971mm [38.23]				
WEIGHT (Kg)	72 Kg					
FINISH MATERIALS	STAINLESS STEEL 304 - PAINTED STEEL					
AVAILABLE MODEL						
ELETRICAL FEATURES	VOLTAGE (V)	100	115	110-127	200-220	220-240
	FREQUENCY (Hz)	50-60	60	60	50-60	50
	POWER (W)	135	135	135	220	220
	FUSES	2X8Amp@110V	2X8Amp@110V	2X8Amp@110V	2X8Amp@250V	2X8Amp@250V
REFRIGERATION COMPRESSOR SPECIFICATION	REFRIGERATION GAS	R-134A				
	TEMPERATURE CONTROL	ELECTRONIC CONTROLLER				
	DEFROST METHOD	AUTOMATIC VIA ELECTRONIC CONTROLLER				
	METHOD OF DISPLAYING TEMPERATURE	DIGITAL				
PRESSION GAS FOR TAPS (ARGON OR NITROGEN)		MPa 0.4 (4 Bar)				
PRESSION GAS FOR PISTONS (ARGON OR NITROGEN OR AIR)		MPa 0.4 (4 Bar)				
ACCEPTER BOTTLES	HEIGHT	280÷360mm [11.024÷14.173]				
	Ø MAX	102mm [4.016]				

REPLACEMENT

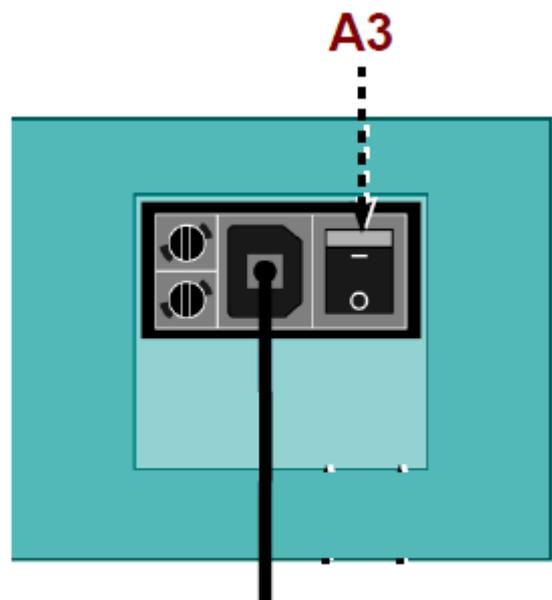
PARTS REPLACEMENTS SUGGESTION

- Before proceeding a replacement, close the argon/nitrogen supply, switch off the dispenser and unplug the electric cord and disable all the devices which may hurt persons if activated.
- Activate all necessary safety means and inform surrounding people.
- Should fatigue components need to be replace, please use original spare parts only.
- Never modify duty features and safety devices and always use original spare parts. Avoid the use of materials not authorized by the Manufacturer.

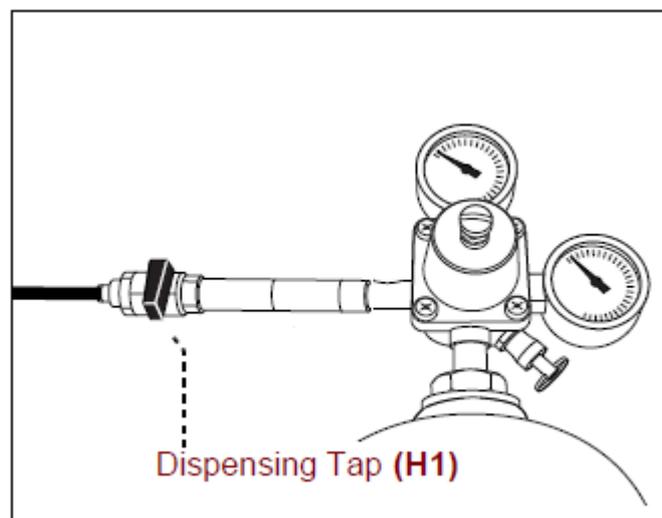
GAST TANK REPLACEMENT

Proceed as follows:

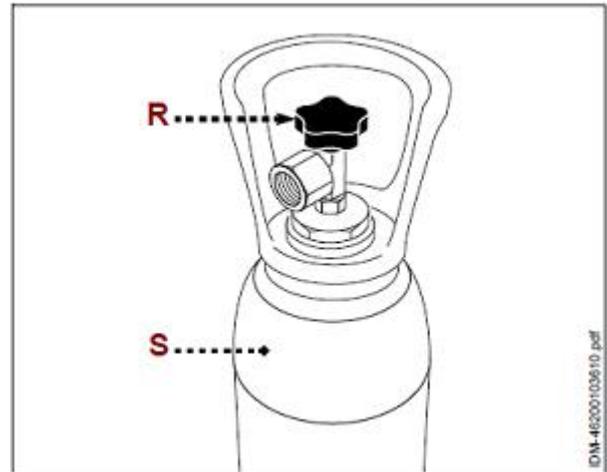
1. Replace the tank as soon as duty pressure reaches 5bar (0.50MpA).
2. Make sure the switch (A3) in O (off) position.



3. Close nitrogen/argon supply faucet (H1).



4. Close the tank (S) handle (R).

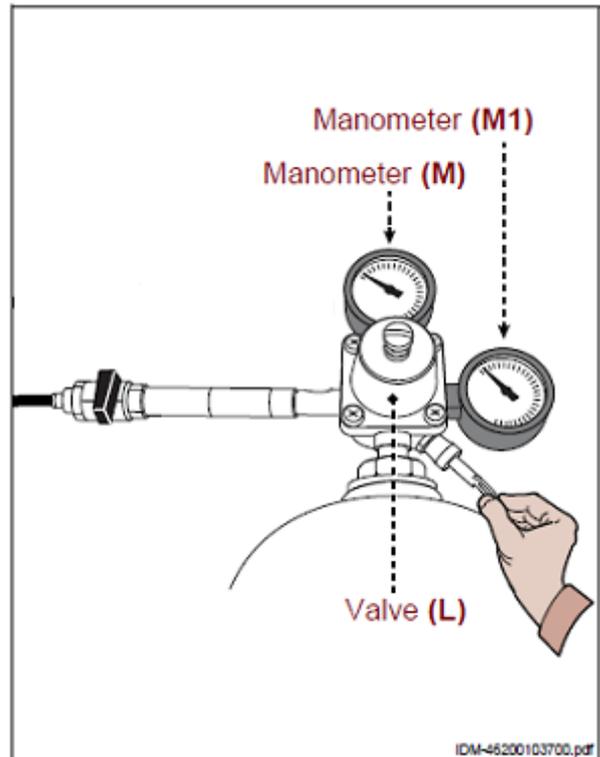


5. Pull the ring of the valve (L) and keep it in "out" position to discharge residual pressure inside the tank (S). Leave it when manometers (M1-M) show values 0 (zero).

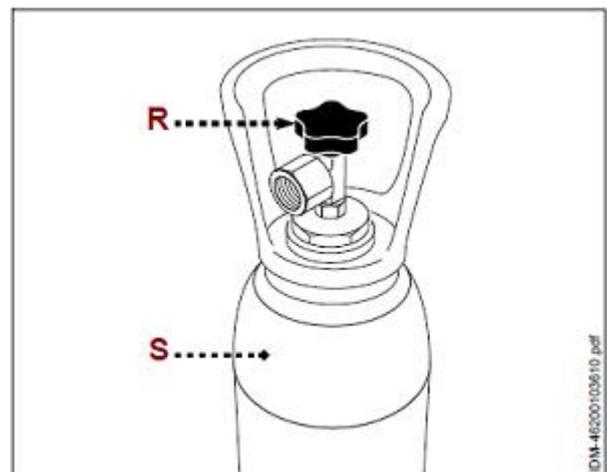


Stay away from discharge valve to avoid risk of hurt.

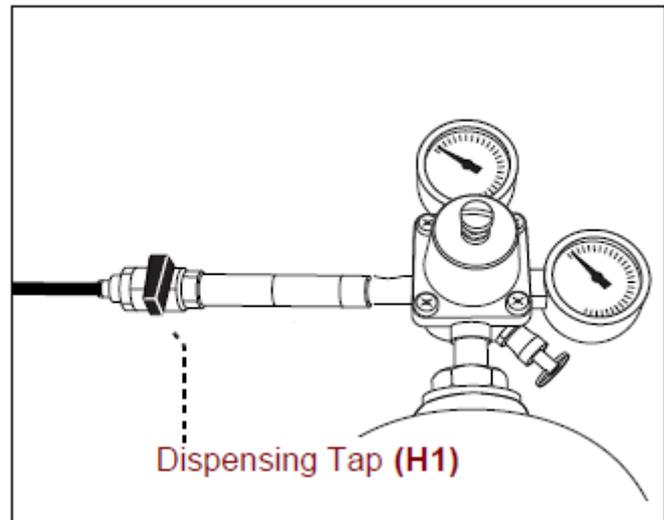
6. Remove the manometer and replace the tank (S).
7. Check the sealing and replace it if necessary **Please use only "foodgrade" seals.**
8. Tight the manometer to the full tank (S).



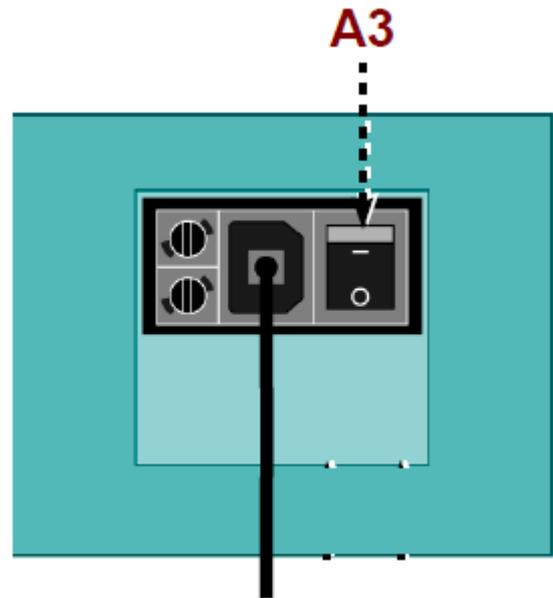
9. When manometer is tight, open the handle (R) of the tank (S).



10. Open the nitrogen/argon supply faucet (H1).



11. Turn bipolar switch (A3) to position I (ON).



DISPENSER DISPOSAL AND DEMOLITION

- When disposing the dispenser it's necessary to execute some operations in order to avoid hindrance or further uses.
- When demolishing the dispenser, select the parts upon chemical characteristics and dispose them according actual laws.
- Never dispose chemical oils, not iron-made (rubber, plastic PVC, glues, etc.) pieces or biohazard materials in the environment. Dispose them according to actual laws.

DISPENSER INACTIVITY

- In case of a planned long inactivity of the dispenser, is necessary, after the bottle removing, to move it in vertical position. In fact, the evaporator, by getting hot, will produce water in the drainage tray placed in the internal part of the dispenser that, in case of a not vertical position, will let the water comes out with possibility of short circuits. In case of long moving is necessary to call an authorized Enomatic technician.

IMPORTANT NOTICE FOR THE USER

"Ai sensi dell'art. 26 del Decreto Legislativo 49/2014: "Attuazione della direttiva 2012/19/UE sui rifiuti di apparecchiature elettriche ed elettroniche"

Pursuant to Art. 26 of Legislative Decree 49/2014: "Implementation of Directive 2012/19/EU on waste electrical and electronic equipment."

The symbol showing a crossed litter, labelled on the device and/or on the packing, is to mean the need to separately dispose the equipment from normal domestic waste. User must therefore forward the dead equipment to an authorized electric and electronic waste collection, in order to ensure environment respectful disposal. User can also forward the dead equipment to an authorized dealer and ask for substitution in case of same machinery purchase.



A correct disposal and treatment of expired equipment will result into reduced risks for population and increased environment respect. Recycling process will be easier. Illegal disposal is a crime persecuted by law.



**All Enomatic models described in this manual are:
SUITABLE FOR DRY LOCATIONS ONLY - SUITABLE FOR
ENVIRONMENTS UP TO 32°**

In compliance to ISO-7000 Graphical Symbols for use on equipment



DICHIARAZIONE CE DI CONFORMITA'

CE DECLARATION OF CONFORMITY

Noi:
We:

Enomatic Srl
Via di Meleto, 1/19
50027 Strada in Chianti (FI)
Italy



dichiariamo sotto la nostra responsabilità che l'apparecchio:
declare under our responsibility that the apparatus:

DISTRIBUTORE AUTOMATICO PER VINI, modello: **Enoline Enolving/rt**
AUTOMATIC WINE DISPENSER, model: Enoline Enolving/rt

al quale questa dichiarazione si riferisce è conforme alle seguenti norme:
to which this declaration relates is in conformity with the following standards:

CEI EN 60335-1:2001 (Fourth Edition) + A1:2004 + A2:2006 incl. Corrigendum 1:2006	Sicurezza degli apparecchi elettrici di uso domestico e similare – Sicurezza – Parte 1: Norme generali. <i>Household and similar electrical appliances – Safety – Part 1: General requirements.</i>
CEI EN 60335-2-75:2002 (Second Edition) + A1:2004 + A2:2008	Sicurezza degli apparecchi elettrici d'uso domestico e similare – Sicurezza – Parte 2: Norme particolari per distributori commerciali e apparecchi automatici per la vendita. <i>Household and similar electrical appliances - Safety - Part 2: Particular requirements for commercial dispensing appliances and vending machines.</i>
EN 55014-1:2006 + A1:2009 + A2:2011	Compatibilità elettromagnetica – Prescrizioni per gli elettrodomestici, gli utensili elettrici e gli apparecchi similari – Parte 1: Emissione Norma di famiglia di prodotti. <i>Electromagnetic compatibility – Requirements for household appliances, electric tools and similar apparatus – Part 1: Emission – Product family standard.</i>
EN 61000-3-2:2006 + A1:2009 + A2:2009	Compatibilità elettromagnetica (EMC) – Parte 3-2: Limiti – Limiti per le emissioni di corrente armonica (apparecchiature con corrente di ingresso ≤ 16 A per fase). <i>Electromagnetic compatibility (EMC) – Part 3-2: Limits – Limits for harmonic current emissions (equipment input current ≤ 16 A per phase).</i>
EN 61000-3-3:2008	Compatibilità elettromagnetica (EMC) – Parte 3-3: Limiti – Limitazione delle fluttuazioni di tensione e dei flicker in sistemi di alimentazione in bassa tensione per apparecchiature con corrente nominale ≤ 16 A. <i>Electromagnetic compatibility (EMC) – Part 3-3: Limits – Limitation of voltage fluctuations and flicker in low-voltage supply systems for equipment with rated current ≤ 16 A.</i>
EN 55014-2:1997	Compatibilità elettromagnetica – Requisiti di immunità per

<p>+ A1:2001 + A2:2008</p>	<p>apparecchi elettrodomestici, utensili e degli apparecchi elettrici simili – Parte 2: Immunità – Norma di famiglia di prodotti. <i>Electromagnetic compatibility – Requirements for household appliances, electric tools and similar apparatus – Part 2: Immunity – Product family standard.</i></p>
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e quindi rispondente ai requisiti essenziali delle Direttive:
Also declares that it conforms with the requisite Directives:

- Direttiva Bassa Tensione 2006/95 CE (Direttiva concernente il ravvicinamento delle legislazioni degli Stati membri relativa al materiale elettrico destinato a essere utilizzato entro taluni limiti di tensione).
- *Low Voltage Directive 2006/95 EC (Directive: regulation concerning the approach of State Members' laws regarding the electric material destined to be used within certain voltage limits).*
- Direttive Compatibilità Elettromagnetica 2004/108 CE.
(Direttiva concernente il ravvicinamento delle legislazioni degli Stati membri relativa alla compatibilità elettromagnetica).
- *Electro-Magnetic Compatibility 2004/108 EC (Directive regarding the approach of State Members' laws concerning about electro-magnetic compatibility.*

Data di emissione

Date of issue

13_____

enomatic s.r.l.
Via di Meleto
50027 Strada in Chianti (FI)
P.I. 01066310523

Generalità e firma della persona
autorizzata

*Identity and signature of the person
empowered*

Presidente & Amministratore Delegato
President & CEO

Lorenzo Bencistà Falorni



STATEMENT OF WARRANTY

WE Enomatic srl WARRANT that the Enomatic Wine Serving Systems (the Goods), models **enoline**, **enosystem**, **enoround** and **enomove**, manufactured by Enomatic s.r.l. are sold and delivered to the Purchaser free from manufacturing defects in materials and workmanship.

From the Installation Acceptance Date, Enomatic (the Company) undertakes that the Warranty shall cover free of charge to the Purchaser:

- the repair or replacement (at the Company's sole discretion) of any functionally inoperative **PARTS** that according to the Company's incontestable judgement, are deemed to be defective in workmanship or materials because of a manufacturing defect detected within the first 12 months (excluding software);
- the diagnosis and elimination of any errors found in the **SOFTWARE** programmes (provided that the errors are recurrent and documented) by way of supply of new corrected versions of the software for the first 6 months;
- the warranty shall include only the replacement of those defective parts and shall not include **LABOUR** .

This is the Company's entire liability in respect of such Warranty.

Enomatic shall provide warranty services directly or through its own authorized repair centers. Materials covered by warranty must be sent to the Repair Centers free of charge for enomatic and shall be sent back at the customer's expense. Any parts replaced shall remain the property of enomatic.

The Purchaser must save proof of the Installation Acceptance date as detailed on the Installation Acceptance Certificate together with the sales receipt or invoice stating the item numbers of the purchased Goods. All claims for Goods under Warranty shall be forwarded to the Company together with proof of the Installation Acceptance date and a copy of this Statement of Warranty.

In the event that installation of the Goods is delayed by the Purchaser for more than 1 month from the original date of delivery of the Goods as requested by the Purchaser, then the Installation Acceptance date shall be deemed to commence 1 month after the original date of delivery of the Goods was requested.

The Warranty only applies to the original Purchaser of the Goods and is not transferable.

All Warranty service will be provided by the Company during normal working hours. Replaced parts become the property of the Company and repairs or replacements do not extend the Warranty period. Any transportation costs (including return shipment) associated with a Warranty claim will be the responsibility of the Purchaser.

THE WARRANTY DOES NOT COVER any defect, failure or damage arising from:

- a) failure to follow normal operating procedures and instructions or failure to ensure proper care, use and regular maintenance as outlined in the documentation provided by the Company;
- b) incorrect transportation, installation, removal or handling;
- c) the effects of fair wear and tear, rusting or damage to varnish, enamel or paintwork;
- d) periodic general cleaning and any labour or part charges incurred as a result of service in the nature of maintenance and support including the replacement of consumable parts, house fuses or resetting of circuit breakers;
- e) incorrect storage or exposure to unusual or excessive environmental, chemical, atmospheric, mechanical, electrical (including defective house wiring or by operating the Goods on incorrect voltage or cycles or fluctuations or interruptions in the power supply) or thermal stress during the course of installation or use;
- f) any drawing, design or specification supplied by the Purchaser;
- g) wilful or accidental damage, misuse, abuse or negligence;
- h) any modification (whether by alteration, deletion, addition, repair or otherwise) to the Goods by the Purchaser or any other unauthorised persons unless the Purchaser has obtained the prior written consent of the Company. If any such unauthorised modification is made, then, without prejudice to the Company's other rights and remedies, the Warranty will be null and void;
- i) the use of any spare parts that are not originals as supplied by the Company;

- j) if the original identification markings on the Goods have been removed, defaced, or altered.

The Company will be under no liability under the above Warranty (or any other warranty, condition or guarantee):

- a) if the total price for the Goods has not been paid by the Purchaser by the due date for payment;
- b) for any indirect, incidental or consequential loss, damage, cost or expense of any kind whatsoever, whether arising under an accident, contracts tort (including negligence) or otherwise;
- c) for compensation for any reasons whatsoever resulting from any inoperative down time of the Goods including any loss of wine or other beverage.
- d) If the labels or marks are removed from the machines.

If a defect or failure of the Goods is found upon investigation not to be the Company's responsibility under this Warranty, the Company may charge the Purchaser for all reasonable costs and expenses incurred by the Company in the course of, or in consequence of, such investigation. Without prejudice to the foregoing, the Company reserves the right to charge for travelling time and incidental expenses incurred in respect of attendance at your premises to investigate and rectify any problem reported by you.

The Company's obligations under the Warranty are contingent upon the Company's agents or servants being given full details of the defects without delay and adequate time and access to the Goods during normal working hours to rectify such defect. If the Company rectifies the defect within a reasonable period of time then the Company will have no other liability in any respect of, or arising from, such defect.

The above Warranty does not extend to parts, materials or equipment not manufactured by Enomatic s.r.l., in respect of which the Purchaser will only be entitled to the benefit of any such warranty or guarantee as is given by the supplier or service provider to the Company.

enomatic s.r.l.
President
Lorenzo Bencistà Falorni



Manufactured by:

Enomatic S.R.L
Via di Meleto 1/19
Greve in Chianti (FI)
Italy

Distributed by:



For service please contact:

